

DOMAINE FÉLINES JOURDAN

LES FRUITÉS BLANC 2022

IGP Pays de l'Hérault, Coteaux de Bessilles

Grape Varieties : Chardonnay, Roussanne, Sauvignon, Grenache white and Viognier.

Winemaking : Mechanical night harvest. Destemming. Pneumatic pressing, settling, slow fermentation at 17 - 18°C for 6 weeks, blended in January. Aging on lees in stainless steel vats for three months.

Tasting : The robe is golden with silver highlights. The nose is dazzling with vine peach, pear and citrus fruits. The mouth is tender. Tonus and salinity on the finish.

Drink within 2 years.

Gastronomic advice : Accompanies shellfish and grilled fish, perfect for pleasure or for a dinner aperitif on the theme of the sea.

To be consumed at 8 - 10°C.

