

Fruité blanc 2025

IGP Pays d'Hérault

DOMAINE
FÉLINES
JOURDAN

“A mosaic of grape varieties for a beautiful “cocktail”!”

This cuvée lives up to its name, bursting with fruitiness thanks to its harmonious blend of grape varieties. A delightful wine that will awaken your taste buds with its aromatic cocktail.

Chardonnay, Roussanne, Sauvignon, Viognier, Grenache blanc.

- 13% alcohol
- 60hl/ha yields
- Mechanical harvesting at night (preserves freshness)

Vinification : The grapes are harvested at night. Destemming. Pneumatic pressing, settling, slow fermentation at 17-18°C for 6 weeks, blended in January.

Ageing: On lees in stainless steel vats for 3 months.

Serving temperature : 8 à 10°C

Time of aging : 2 ans

Tasting : Fresh and tender on the palate. Aromas of white and yellow fruits such as apricot, citrus and other delicious flavours. A balanced sweetness and finish, between softness and liveliness.

Food and wine pairings:

- Aperitif
- Seafood platter
- Shellfish and grilled fish



Ingredients :

- Grapes
- Preservative : sulphites
- Stabiliser: carboxymethylcellulose

Nutritional information (per/100ml)

- Energy : 313 kj/ 75 kcal
- Fat : 0g
- Of which saturated fatty acids: 0g
- Carbohydrates : 0g
- Of which sugars : : 0g
- Proteins : 0g
- Salt: 0g

