

FONTAINE DU CLOS



CERTITUDE

Half dry white wine 2013
One STAR HACHETTE Guide 2014

IGP DE VAUCLUSE

Varietals:

SAUVIGNON and GEWURTZ

Terroir:

Calcareous-clayey soil

Vinification:

Grapes are harvested by end of August really early morning so as to preserve all the freshness of the fruit. Fermentation is done at low temperature after a direct pressure. A short maturation for about 4 months on fine lees preserves the aromas.

Tasting notes:

View: Very pale yellow dress, with silver highlights.

Nose: Powerful nose, fruity and floral.

Mouth: The palate is perfectly balanced between roundness and freshness with persistent and long final flavor.

Very harmonious as aperitif wine, you will also naturally enjoy it with cheese, white meat or seafood

12.5% vol.

Serving temperature: 10°C - 12 °C

It will hold its promises during 2 years.

Indication Géographique Protégée de Vaucluse