



Mon Blanc – Vino Bianco
MON BIANC – VINO BIANCO



Grape varieties and style: blend of different grapes. Dry white wine. No oak.

Vineyards: different vineyards in Aymavilles. Age of vineyards 15 years.

Terroir: loose, sandy, moraine soil. Different exposures. Altitude 500 to 700 metres (1,640 to 2,296 feet).

First year production: 1995.

Annual production: 13.800.

Surface: training method Guyot

Harvest: harvested by hand in the middle of September.

Vinification: Gentle pressing, 12 days of fermentation in steel tanks under controlled temperature (18° C/ 64° F).

Characteristics: color has a straw yellow hue. Fruity on the nose. Ripe fruit on the palate surrounded by a bracing acidity. Mineral finish. Easy to drink.

Food pairings: with salami, soups and pasta, red and white meat, flans, vegetable omelettes, fresh, medium seasoned cheese.

Optimum serving temperature: 8/10 °C (46-50°F)



Recommended wine glass : tulip