



**LES VIGNERONS
DE QUISSAC**



Petit Cambon Blanc



Alcohol : 12.5% VOL



Color : White



Capacity : 750 ml



Origin : Gard, France



Serving temperature: 7°C



Grape(s) : 80% Sauvignon, 20% Chardonnay



Label : HVE, IGP OC



Pairings : Aperitifs, shellfish

Type of soil

Clay-limestone soil at the foot of the Cévennes mountains in south-eastern France.

Vinification

Traditional, in temperature-controlled concrete vats.

Direct pressing, long fermentation of 3 to 4 weeks at 16°C. Nitrogen protection against oxidation from harvest to bottling.

Tasting

Notes of citrus and white fruit. Lovely freshness on the palate.

Food and wine pairing

Ideal for aperitifs, shellfish and white sauces.

Composition

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vignerons-de-quissac.com



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website:

