











LES VIGNERONS DE QUISSAC



Prestige Blanc

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|  Alcohol : 13.5% VOL |  Serving temperature: 10°C |
|  Color : White |  Grape(s) : Chardonnay |
|  Capacity : 750 ml |  Label : HVE, IGP OC |
|  Origin : Gard, France |  Pairings : Aperitifs, white meats... |

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°. Nitrogen protection against oxidation from harvest to bottling.

Tasting

Pale yellow colour, aromas of dried fruit and butter enhanced by woody notes.

Food and wine pairing

Aperitifs, dishes in sauce, white meats, mature cheeses.

Composition

100% Chardonnay

