

IGP Vaucluse Trésor des Dentelles

Fresh

Aromatic Gourmet

Service 8°

Laying down 2 years

A WORD FROM THE SOMMELIER

A fruity, flavoursome white wine, to enjoy simply.

AROMATIC RANGE





pink grapefruit

lychee

Acidity **Sweetness** Volume in the mouth **Freshness** Gourmet

pineapple



GRAPE VARIETIES

100% muscat petits grains



TERROIR

the Hand-harvested in heart of a terroir located in the commune of Beaumes de Venise, south of the Dentelles de Montmirail. On sandy soils with few stones, 14 million years old.

VINIFICATION

Traditional vinification with total destemming on reception of the grapes. Direct pressing. Cold pre-fermentation maceration to allow for settling while preserving the fine, aroma-rich must. Low temperature fermentation.

AGEING

Aged in stainless steel tanks.

FOOD AND WINE PAIRING

Fresh goat's cheese Asparagus As an aperitif



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