



WHITE
AOP MINERVOIS



CHÂTEAU DU DONJON

— GRANDS VINS DU LANGUEDOC —

GRAPE VARIETIES :	50 % Roussanne. 50 % Vermentino.
TERROIR :	Gravel terraces from la Clamoux River and clay-limestone slopes.
CLIMATE :	Mediterranean, hot and dry with a strong cooling oceanic influences.
CULTIVATION :	Traditional working of the soil. Sustainable agriculture «Vitealys ¹ » certified by an independent organization. Vineyard certified in High Environmental Value.
VINIFICATION :	Fermentation of clear juice, obtained by pressing. Strict temperature control. De-stemming in the vineyard immediately after harvest.
TASTING NOTES :	A beautiful golden colour with silvery green hues. Full nose with aromas of passion fruit, grapefruit, vanilla and pear. Mineral, with a mouth-watering palate.
FOOD PAIRINGS :	Enjoy as an aperitif with black truffle toast. An ideal accompaniment to fish in a butter sauce.
SERVING TEMPERATURE :	8° - 10°C.
AGEING POTENTIAL :	Best drunk within three years.
CONDITIONNEMENT :	Boxes of 6 - 0.75 litre bottles. 600 bottles per pallet.

www.chateau-du-donjon.fr

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