



WHITE COTEAUX DE PEYRIAC IGP



LA GALINIÈRE

GRAPE VARIETIES :	50% Sauvignon. 50% Colombard.
TERROIR :	Val de la Clamoux, gravelly alluvial fields which become very hot during the summer.
CLIMATE :	Mediterranean, hot and dry with oceanic influences.
CULTIVATION :	Traditional working of the soil. Sustainable agriculture «Vitealys'» certified by an independent organization. Vineyard certified in High Environmental Value
VINIFICATION :	Traditional fermentation. Strict temperature control. De-stemming in the vineyard immediately after harvest.
TASTING NOTE :	A gorgeous golden colour with silver hues. Great finesse on the nose with citrus, abricot and floral notes. Balanced, full and round on the mouth with a lively, fresh finish.
FOOD PAIRINGS :	Would go well with prawns in a tomato and herb sauce.
SERVING TEMPERATURE :	8°C - 10°C
AGEING POTENTIAL :	Best drunk within 3 years.
PACKAGING :	Boxes of 6 - 0.75 litre bottles. 600 bottles per pallets. Bag in Box 5 or 10 liters.

www.chateau-du-donjon.fr

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