

WHITE
COTEAUX DE PEYRIAC IGP



Le
Petit Coup

GRAPE VARIETIES : 50% Sauvignon.
50% Colombard.

TERROIR : Gravel terraces from la Clamoux river and clay-limestone slopes.

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 year.

PACKAGING : Boxes of 6 - 0.75 litre bottles. 600 bottles per pallets.

www.chateau-du-donjon.fr

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