

# MOULIN DE GASSAC

## GUILHEM WHITE



**A classic white wine.**  
**Great match with fish with sauces,**  
**shellfish and summer salads.**  
**Be served between 10°C and 12°C**

<b>Name of the wine :</b>	Guilhem White
<b>Country / Région :</b>	France / Languedoc.
<b>Terroir :</b>	The Thau Lagoon region.
<b>Appellation :</b>	IGP Pays d'Hérault.
<b>Colour :</b>	Bright pale gold
<b>Nose :</b>	Fresh, with a hint of yellow flowers and yellow fruits.
<b>Palate :</b>	Splendidly lively.
<b>Finish :</b>	Fleshy yet fresh.
<b>Soil type :</b>	Clay and limestone terroir close to the Thau Lagoon.
<b>Grape varieties (approx.) :</b>	40% Grenache Blanc, 30% Sauvignon Blanc, 30% Terret blanc.
<b>Vinification :</b>	100% De-Stemmed. Slow maceration with skin contact during 2 to 3 hours in refrigerated tank. Under controlled temperature between 16°C and 21°C.
<b>Maturing :</b>	Between 5 to 6 months in stainless steel tank.
<b>Alcohol :</b>	12 % Vol.
<b>Total Production :</b>	100 000 Bottles.

