

MOULIN DE GASSAC

PONT DE GASSAC WHITE

Best served between 10°C and 12°C.
Great match with white meats, fish with sauces and shellfish.



Name of the wine :	Pont de Gassac White
Country / Region :	France / Languedoc.
Terroir :	The Thau Lagoon region.
Appellation :	IGP Pays d'Hérault.
Colour :	Shiny pale gold.
Nose :	Intense aromas of oranges and white flowers.
Palate :	Fruity aromas and a touch of honey.
Finish :	Long and strong, fleshy, and full.
Soil Type :	Clay and limestone terroir close to the Thau Lagoon.
Grape varieties (approx.) :	20% Grenache, 20% Terret, 20% Sauvignon, 20% Chardonnay and 20% Viognier.
Vinification :	3 to 5 days maceration on skins in stainless steel tanks, pressed and vinified under control temperature.
Maturing :	In stainless steel tank.
Yield (approx.) :	40 à 45 hl/ha.
Alcohol :	12% Vol. Drink within 18-24 months.
Total Production :	50 000 bottles.

