



TECHNICAL SHEET

PRODUCT : GRIS DE GRIS

GRAPE VARIETALS: Carignan and grenache Gris.

WINEMAKING: A wine obtained by bleeding after a short period of cold maceration. Afterwards, sedimentation and fermentation are done at a low temperature (18°C). The wine is racked-off to avoid malolactic fermentation.

MATURING: After being fined and stabilized by refrigeration it is quickly bottled to preserve its freshness and aroma.

TASTE: A salmon-pink wine, with a grey undertone, a nose of small fruits, vine flowers, peony and a touch of jasmine. Fresh and light, it is vivid, elegant and harmonious and can only lead to a truly cheerful palate.

AGEING: To be drunk before the next harvest. Why should one waste its youth?

SERVING: A spring and summer wine, it goes very well with light meals composed of vegetables, fresh salads, white meats or fish. It can also be drunk as a thirst quencher. To be served chilled at -8-10°C.