

SAS Moulin de GASSAC

PLOT SELECTIONS

PONT DE GASSAC WHITE



Great match with white meats, fish with sauces and shellfish.
Best served between 10°C and 12°C. To drink within 2 years.

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 on a lemony ray.
PALATE	Beautiful attack ; fruity aromas and a touch of honey.
FINISH	Long and strong, fresh and full.
SOIL TYPE	Clay and limestone terroir close to the Thau Lagoon. Rich in marl.
GRAPE VARIETIES	50% Chardonnay, 30% Grenache Blanc, 20% Sauvignon.
VINIFICATION	100% De-stemmed. 3 to 5 days skin maceration in stainless steel tanks, pressed and vinified under control temperature.
MATURING	In stainless steel tank.
YIELD	40 – 45 hl/ha
ALCOHOL	12,5 % Vol.

