



## IDYLLE Blanc

**AOC Côtes du Roussillon 2019**

**50cl / 75 cl / 150 cl**



**Grape varieties :** Grenache blanc 50%, Grenache gris 40%, Macabeu 10%.

**Terroirs :** our terroir of St Paul de Fenouillet express themselves, 280 meters above sea level on schisteous limestone.

**Vinification :** the harvest is carried out by hand with the use of small crates. The grapes are then table sorted. Directly after harvesting, the grapes are pressed. Temperature controlled fermentation (18°C), partly in barrels of 500 litres for 80% of the vintage and partly in stainless steel vats.

**Ageing :** barrels ageing (400 to 600 Liters, 1/3 new barrels) and lees stirring during 6 months

**Treatment :** to be consumed within 2 to 3 years of harvest.

**Tasting Notes :** a beautiful yellow pale color with traces of light green. The nose reveals notes of citrus, mint and hawthorn blossom. The mouth is also very fresh with a subtle balance between the liveliness of the Macabeu and the roundness of the Grenache Blanc and Grenache Gris. Serve at 10-12°C. Ideal for aperitives or with shellfish, grilled fish or fish prepared with a sauce.

**Packaging :** traditional burgundy-shaped bottle, cork, personalised cardboard-box of 6 bottles.

**FAMILLE DORNIER, PROPRIETAIRE – RÉCOLTANT**

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