



BARON D'ARIGNAC WHITE BLEND

Grapes varieties: Ugni Blanc, Terret, Grenache.

Geography: Hérault region, between Montpellier and Narbonne.

Soil: Light alluvial soils made up of silt, clay and sand. These are often deep soils.

Vinification: The grapes are machine harvested when slightly overripe and pressed rapidly at a low temperature (18-20°C) for a week. Then the wine is clarified and filtered.

Colour: Pale yellow with yellow highlights.

Bouquet: Ripe fruit, white flowers with slight citrus notes.

Palate: An ample and warm wine that is easy to drink.

Wine & Dine: Serve with white meat, salad. This is a wine for everyday consumption.

Serving temperature: 8 - 10°C.