



CAIRANNE BLANC

Grape Composition : 40% Clairette, 30% Grenache Blanc, 15% Marsanne, 15% Roussane.

Vinification : Traditional direct press, fermentation in stainless steel.

Yeast : Special selection.

Ageing : Stainless steel tanks on fine lees.

Soil composition : Limestone with light stones.

Vine age : 15 years old.

Density : 3 000 vines per HA.

Harvest type : Hand Picked.

Method : Direct press.

Malolactic - yes/no : No.

Residual sugar : Less than 2 grams per litre.

Alcohol percentage : 13.5%.

Tasting notes : Peach, nectarine, citrus and floral notes.

Food paring : The perfect wine to serve with goat's cheese, grilled fish or a saffron chicken korma.

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