



PETIT DIAMANT

GIGONDAS BLANC



Grape Composition :

80% Clairette, 10% Picpoul, 10% Bourboulenc.

Vinification :

Traditional direct press, fermentation in stainless steel tank.

Destemmed or not :

Yes.

Yeast :

Natural.

Ageing :

Stainless steel tank.

Soil composition :

Clay and lime mix with small stones on the surface.

Vine age :

5 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 :

A very pretty, full bouquet of white peach, citrus flowers and honey suckle.

Food pairing :

Beautiful when served with smoked salmon, scallops and crab cakes. Serve nice and cold.

Cellaring :

8 to 10 years.