

Product code: 2183

Passage du Sud, Vermentino, IGP Pays d'Oc, France, 2018



Producer Profile

Viticulture

Vermentino is a late ripening Mediterranean grape variety, well-suited to hot, sunny and dry climatic conditions. To craft this distinctive and beautifully balanced white, our winemakers have selected rough terroirs located in the Eastern part of the Pays d'Oc appellation. There, the vines are widely sun-exposed and tempered by cooling sea breezes.

Winemaking

The grapes are harvested early in the season. After a gentle pneumatic pressing, with extraction of the premium juices only, the juice is clarified prior to fermentation. The temperature controlled fermentation (16 to 18°C) occurs in stainless steel tanks. The malolactic fermentation is stopped to preserve the freshness in the wine. The resulting wine is aged for 4 months on its fine lees with regular stirring before bottling.

Tasting Note

Pale lemon yellow. Blending floral notes on the nose, with fresh pear, lime and green apple. A fresh, crisp medium-bodied white, creamy in texture. Ample acidity in the lingering finish.

Food Matching

Enjoy this wine chilled, as an aperitif or with chicken & avocado salad, classic fish & chips, baked salmon with almond.

Technical Details

Varieties:

Vermentino 100%

ABV: 12.5%

Closure: Screw cap

Colour: White

Style: Still wine

Case Size: 6 x 75cl

Oak Aging

No oak aging