



Bistro

WHITE BLEND – IGP PAYS D'OC



History

Bistro is a range of three wines IGP Pays d'Oc focusing on the fruit and the freshness. Perfect for any occasion, these wines are easy to drink and dedicated to be shared with friends or family.

Vineyard

This white blend is the perfect combination of the three terroirs of Limoux: the minerality from the Upper Valley terroir, the roundness from the Mediterranean terroir and the freshness from the Oceanic terroir.

Grape varieties

Chardonnay – Mauzac – Sauvignon

Vinification

Mechanical harvest at perfect maturity. Alcoholic fermentation in concrete tanks then aging in stainless steel tanks. Light filtration and early bottling to preserve aromatic freshness.

Tasting notes

Bright light yellow color. Fruity nose, aromas of citrus and white flowers. Light on the palate with a nice freshness. Best served at 10 °C.

Food pairing

Ideal as an aperitif, with salad or fish. To drink on any occasion.

