



LE VIGNERON

IGP PAYS D'OC



Grape Varieties

Sauvignon

Vinification

Grapes are pressed directly on their arrival at the cellar, fermented traditionally at constantly controlled temperatures, then the lees are settled at a cold temperature.

Tasting Notes

Serve at between 8°C and 10°C. Intense scents of citrus fruit on the nose. Fresh and fruity, the palate is full bodied with a clean, mineral, long finish.

Food Pairing

Wonderful to accompany an aperitif, this white will go well with a plateau of seafood or plancha grilled fish.



Grape Varieties

Cabernet Franc, Merlot and Syrah

Vinification

This rosé is produced from grapes which are pressed directly on their arrival at the cellar, then fermented at a temperature maintained at 15°C.

Tasting Notes

Serve at between 8°C and 10°C. Light raspberry in colour, scents of red berry fruit on the nose which are revealed on the palate leading to a fresh finish.

Food Pairing

A sunny wine which will accompany summer dishes – salads, grilled meats, pizzas and aperitifs.



Grape Varieties

Merlot and Syrah

Vinification

Fermentation, at controlled temperatures, during 10 days.

Tasting Notes

Taste at 14°C. The elegant nose reveals aromas of spices and fresh red fruit. These scents return on the palate, leading to a well balanced finish.

Food Pairing

A wonderful companion for a selection of cold meats, it will be delicious with roasts.

