



PAYS D'OC Organic White wine



Appellation:	Pays d'OC 2018.	
Blend:	100 % Viognier	
ABV:	13%	
Soil:	Vines are grown on clay-limestone composition.	
Average age of vines:	32 years	
Winemaking:	The grapes are harvested at full ripeness according to berry tastings for each plot. The grapes are sorted first in the vineyard and then in the winery. The vinification is traditional with a vinification lasting 3 to 4 weeks, followed by a short post-fermentation maceration in order to extract a bit more color, aromas and tannins. Aged for one year.	
Color:	Vivid yellow robe with brilliant golden reflections.	
Nose:	Flavors of peach, and pear.	
Palate:	The mouth is expressive, fruity and fresh dominated by exotic fruit aromas. Round palate with well-balanced structure.	
Serving temperature:	Best served at 8-10°C	
Preservation:	Up to 6 years.	
Food pairings:	Fits perfectly to your aperitif and goes very well with all sorts of fish and cheese.	
Additional details:	The vineyard offers "ideal" conditions: no soil, but cracks in the underlying limestone, which vines, while aging, have learned to explore to collect vital water. No chemical fertilizer or weed killer is used, the plant cover is controlled only by mechanical processes with manual harvesting. It is for this scrubland swept by the winds, the maritime entries of moist air between thyme, rosemary, oaks, juniper trees, euphorbia and broom that in summer it promotes an early maturity and a good balance of the wines.	



Austellus is a collection of wines created and recommended by the Chef Manuel Maury

A true world traveler with an uncommon career. For more than 15 years he officiates as a private chef for several personalities throughout the world. His curiosity and openness led him to discover many cuisines on five continents, from where he brought back know how and spices. The wine yards are located on a scrubland hillside overlooking Sète, Montpellier and the Mediterranean Sea.



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