



PAUL PAIRET

White wine



Appellation:	Vin de France - 2021
Blend:	Chardonnay (70 %) Sauvignon blanc (30 %)
ABV.:	13 %
Soil/Vineyards:	Clay-limestone slopes, clay-loam soil 5000 vines per hectare. High trellising in Guyot and Royat pruning
Winemaking:	Mechanical harvesting at night to preserve the aromatic potential. Cooling after soft destemming and crushing. Gentle pressing. Temperature controlled fermentation. Aged on fine lees and limited addition of sulphites.
Colour:	The colour is light yellow with brilliant reflections
Nose:	The nose is very expressive and develops aromas of elderflower and vine peach
Palate:	The attack is lively and fresh, followed by a mid-palate with mango aromas. A nice persistent and refreshing finish with a tangy note.
Preservation:	Up to 3 years
Food pairing:	A real delight and recommended by Chef Paul Pairet to accompany your fish and shellfish or his recipe Signature "Bread Truffle Burnt Soup Bread".



A wine collection created by Paul PAIRET – Cuvée Gourmet!

Paul Pairet, a famous French Chef, three Michelin stars since 2017 is in charge of the Ultra-Violet restaurant located in Shanghai. He is also a member of the jury of the French show Top Chef. Originally from Perpignan, the Chef has selected exceptional vineyards in the South of France. The "Gourmet Paul Pairet" vintages are made from scrupulously selected grapes and are blended by the Chef. His know-how reveals in itself all the elegance and power of the Languedoc wines.



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