



Premek FOREJT White Wine



Appellation:	IGP Pays d'Oc - 2021
Blend:	95% Chardonnay / 5 % Marsanne
ABV:	13 %
Soil:	Vine rows on a plain with rich black soils
Average age of vines:	25 years
Winemaking:	Nocturnal mechanical harvest with plot selection to retain acidity and freshness. Total destemming. Cold maceration for the best aromatic extraction, then soft pressing before fermentation
Color:	Light yellow color with light metallic reflection
Nose:	Expressive wine revealing white fruits and citrus fruits aromas with a beautiful floral touch
Palate:	Round and ample, this wine expresses a beautiful harmony between buttered notes and crispy aromas of citrus fruits.
Serving temperature:	Best served between 11 and 14°C.
Preservation:	3 years.
Food pairings:	Could be drunk as aperitif or be paired with fish or seafood. Our best suggestion is the special Signature-recipe of Premek Forejt "Sea Bass on spicy vinaigrette".



A wine collection created by Premek FOREJT – French Gourmet Wine
Premek Forejt, Czech celebrity and head Chef of the restaurant Entrée in Olomouc. He has been working in top-level gastronomy for more than 15 years and he is a regular member of the jury in the TV show MasterChef in Czech Republic. Premek Forejt was trained in top-class restaurants in the Czech Republic (Brno, Olomouc) and also abroad (Michelin starred restaurant in London). Thanks to his exceptional cooking style, he offers unique gastronomic experiences. He has been awarded many times, for example in the prestigious Czech competition "Golden cook". Premek's creativity has no limits and we are pleased to introduce one of his creations - Signature Chef-Premek Forejt wines.

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