



Renaud AUGIER ✿ White Wine



Appellation: IGP Pays d'Oc

Blend: 50% Chardonnay, 30% Grenache Blanc, 20 % Marsanne

ABV: 13,5 %

Soil: Limestone and sandstone colluvium with dry, warm and sunny climate.

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: A beautiful pale-yellow colour with brilliant reflections.

Nose: The style is floral and aromatic with fresh white and green fruit notes.

Palate: With its good body-acidity balance, in the mouth it is lively, soft and with a fresh and long aftertaste.

Serving temperature: Best served between 11 and 14°C.

Preservation: 3 years.

Food pairings: Could be drunk as aperitif or be paired with all kind of fish or shellfish food.



A wine collection created by Renaud AUGIER – French Gourmet Wine



Renaud Augier is the head chef of the Tour d'Argent in Tokyo (1 star in the famous Michelin Guide), a restaurant considered as an ambassador of French gastronomic culture in Japan. Before Japan, Renaud Augier was a Chef in gastronomic restaurants such as Georges Blanc in Vonnas or Louis XV in Monaco, where he worked besides world renowned Chefs such as Gauthier Daniel, Michel Trama or Alain Ducasse.

His gastronomic creations have been awarded in the highest gastronomy competition and in 2018 Renaud Augier becomes « Meilleur Ouvrier de France ».



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