DOM DENISE



Dom Denise White wine



Appellation:	IGP Pays d'Oc	
<u>Blend:</u>	100% Grenache Blanc	NUNE EXPLOIT
<u>ABV:</u>	13,5 %	
<u>Soil:</u>	Grass-seeded vine rows on plain.	THONNEMENT
	Nocturnal mechanical harvest with plot selection to retain acidity and freshness. Total destemming and cooling. Pressing with separation of different qualities of pressed juices. Alcoholic fermentation between 15 and 17 ° C for 20 days. Malolactic fermentation blocked.	
<u>Color:</u>	Sustained yellow color.	
<u>Nose:</u>	"Green richness" is the theme that carries through this beautiful wine. The aromas burst with green fruit and citrus notes including green apple.	
<u>Palate:</u>	Plump and rich on the palate with juicy pear flavors that lead into lean herbal notes of green almond or dried green herbs and salty minerals. It has a lovely crisp balance.	
<u>Service:</u>	Best served between 10 and 12°C.	
Preservation:	3 years.	
	It can be served with any appetizer and starter. High on the intensity spectrum, you'll note that this vintage will pair with a wide variety of foods from fish dishes, seafood to rich meats like lamb.	



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