



Avenue de la Mer

N°1 GRENACHE BLANC

White wine



Appellation : IGP Pays d'OC

Blend : 100% Grenache blanc

ABV. : 13,5%

Soil : Grass-seeded vine rows on plain.

Winemaking : 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.

Color : Sustained yellow color.

Nose : "Green richness" is the theme that carries through this beautiful wine. The aromas burst with green fruit and citrus notes including green apple.

Palate : 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.

Serving temperature : Best served between 10° and 12°C

Preservation : 3 years

Food pairing : This Grenache blanc will pair with a wide variety of foods from fish dishes to rich meats like lamb.



6 different wines are available in the Sea Avenue wine collection



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