

ANKAA White wine



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Appellation : IGP Cité de Carcassonne

Grapes: 15 % Viognier / 85 % Chardonnay.

Alc./Vol.: 13,5 %

Soil : From our best clay-limestone slopes, the 25-year-old vines are subject

to both Atlantic and Mediterranean influences. HVE Certified.

Age of vineyards: 30 years

Winemaking: Direct pressing, cold settling. The Viognier ferments and undergoes

malolactic fermentation in one-wine barrels. Aged for 5 months on fine

lees.

Colour: The colour is light yellow.

Nose: On the nose, pear comes to the fore alongside more herbal notes of lime

blossom.

Tasting: On the palate, the Viognier adds structure and roundness, while the

Chardonnay adds freshness.

Serving temperature: The ideal temperature for expressive whites is between 9 and 11

degrees.

Preservation: 3 years.

Food pairing : This white wine goes perfectly with salads, white meats and fish. It is

also the ideal companion for strong cheeses.



Ankaa is the brightest star in the Phoenix constellation. It is about 76 light years away.

This range includes 3 IGP Cité de Carcassonne wines.

Each bottle introduces a catchphrase on the theme of the star.



Wines & Brands

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