



# Fiche Technique

## « Cuvée Blanc »



AOP Minervois

**Vintage:** 2017

**Grape variety :**

Maccabeu 50%,

Grenache Blanc 50%

**Degré :** 13.5 % of alcohol

**Vinification :** manual harvest, direct pressed

**Laying down :** 1 year

**Tasting :** light yellow dress, a subtle fruity nose long lasting and delicate in mouth.

**Alliance gastronomic :** aperitives, starter, fish, white meat.

**Tasting advice :** open at least one hour in advance and store in a fridge before serving.

### **DOMAINE FONTANILLE HAUT**

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