



## IGP Vicomté d'Aumelas Blanc *Paravel*

**Grapes :** Grenache blanc, Sauvignon

### ■ Description Terroir Vicomté

Tradition goes with each wine for this range. Appellation wines are sublimated by aromas of ripe fruit, spices and Garrigue. In a few words, they are typical wines, revealing the character of south of France: frank and charismatic.

The vineyard is planted on colluvium or alluvial terraces (Villafranchian terraces), but also on limestone-based soils. Les Vignerons de La Vicomté select each plot of harvest to vinify only the best fruits. Berries are picked at optimum maturity and are concentrated in photosynthetic products (sugars, polyphenols). This concentration gives aromatic intensity and complexity.

### ■ Wnemaking

The grape varieties are vinified separately and then are put together at the last moment. After direct pressing, each grape variety is fermented in a stainless steel tank.

### ■ Description & Food Pairings

Pale yellow color with green reflections. Complex and delicate. Freshness, and roundness. Perfect with seafood.



**Keeping Potential : 2 years**

**Serving Temperature: 10-12°C**

**Alcohol : 12.5%**