



## LANGUEDOC “MOSAIQUE” WHITE 2022



**WINEMAKER**

Samuel Delafont – Vigneron Négociant

**APPELLATION**

AOP Languedoc

**REGION**

Languedoc

**GRAPE VARIETIES**

Vermentino, Roussanne, Marsanne, Grenache blanc, Viognier, Bourboulenc, Clairette

**TERROIR**

One part of the wines were selected in the area of La Clape. This terroir is ideal for a production of fine and well-balanced wines, due to the influence of the Mediterranean Sea. The other part comes from Terrasses du Larzac. The vines are between 25-35 years old. All our selections are made from growers working in biodynamic, organic or sustainable viticulture method. That means no use of chemical fertilizers neither herbicides nor pesticides.

**VINIFICATION**

Harvest in the early morning or at night. These grape varieties go through direct pressing with low temperature fermentation.

**TASTING NOTES**

Pale with grey and green tints. The nose is complex with notes of exotic fruits, pears, and white flowers. The mouth is round with long and fresh finish.

**FOOD PAIRING**

Best with crustaceans, goat cheese and tapas.

**TEMPERATURE**

Serve chilled, between 46-50°F (8-10°C)

**TECHNICALS**

Alcohol: 13%, Total Acidity: 3.28 g/L, PH: 3.39, Residual Sugar: 1.0 g/L

**PRODUCTION**

873 cases

Imported & distributed by

**COGNAC**  
**one**