

Languedoc Mosaïque White 2023

Grapes: Grenache blanc, Bourboulenc, Rolle, Viognier, Clairette, Macabeu

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: Early morning or night harvested grapes. This wine results from a direct pressing with fermentation at low temperature.

Serve at: 8° - 10°C / 46°-50° F.

Storage: Up to 2 years.

Age of vines: Between 25 and 35 years old.

Alcohol: 13% by vol.

Eye: Pale with grey and green tints.

Nose: Complex with note of exotic fruits, pear and white flowers.

Mouth: Round with long and fresh final.

Packaging:

- ≈ Bottle Burgundy Classique, square ring, "feuille morte" color, 660q
- ≈ Gen Code: 3760225690079
- ≈ Diam cork 2, 44mm
- ≈ Sealing cap complex thick personalized
- ≈ Back label French/English
- ≈ Export boxes of 6, flat

Palletization:

≈ 612 bottles par palette



