

LES SENTINELLES DU ROC

AOP Languedoc – White Wine



A range of expression which reflects the tradition, the authenticity and the typicity of our terroirs.



TECHNICAL AND ORGANOLEPTIC INFORMATION

Type :	<i>Blanc</i>
Grape varieties :	<i>Grenache Blanc – Roussane - Marsanne</i>
Yield :	<i>45hl/ha</i>
Soil and sub-soil type :	<i>Soils sandy-clayey with larges pebbles.</i>
Harvest :	<i>Determined from a polyphénolic follow-up of the berries and successive tastings of berries.</i>
Vinification :	<i>Traditional wine-making with control of temperature.</i>
Maturing :	<i>In tank</i>
Tasting :	<i>Yellow colour with green reflections. Nose with notes of mango, exotic fruits and white peach. Lively and rich mouth, with a mineral note that accentuates its complexity. Long finish.</i>
Ideal temperature :	<i>8-10 °C</i>
Ideal Food accompaniment :	<i>Aperitif, shellfish, seafood, fish, and white meat.</i>
<u>Vintage 2012 : Prix des Vinalies - Vinalies Nationales 2013</u>	

