



IGP COTES DE THAU

MONTALUS

WHITE

Grape Variety and Terroir :

50% Terret Blanc, 50% Colombard.

This wine comes from vineyards planted in clay and limestone on sun-drenched hillsides called "costières" near the Etang de Thau - a coastal lagoon that is situated between the port of Sète and Cap d'Agde.

Vinification and Aging:

Grapes picked at maturity (12° - 13°). Grape juice is drained off during the filling phase of the pneumatic press. Selection of juice under inert gas. Cold settling for 24 to 48 hours at 8°C. Temperature-controlled fermentation (16°C). Matured in stainless steel tank.

Tasting notes:

The color is pale and crystal-like with green tints. The nose is intense yet fresh, with notes of lime and grapefruit. The palate is light and with a zesty finish. The perfect wine for summer!

Best served at :

10° C

Food pairing suggestion:

This is a refreshing, versatile wine to be enjoyed on all occasions.

Bottle : Bordeaux Evolution Ecova 75cl with screwcap

Type of pallet:

European :	600 bottles (100 cases of 6 bottles)
VMF :	720 bottles (120 cases of 6 bottles)
Nymph 15 :	840 bottles (140 cases of 6 bottles)

