

HÉRITIÈRE DE GUERS



DEMOISELLE DE VEYRAC - BLANC

DESIGNATION OF ORIGIN

Indication Géographique Protégée - Pays d'Hérault

VINEYARD

5000 vines planted per hectare Limestone and clay soil, and loamy soils High trellising, Cordon Royat pruning

VINEMAKING

White wine made of a blend of white local grapes.

Night mechanical harvest, cooling after gentle destemming and crushing Soft pressing and selection of the best juices by tasting Limited sulphide addition Controled Fermentation temperature

TASTING

Yellow coat with green glints

The first nose develops aromas of exotic fruits and banana

The agitation reveals some fruity notes of peaches, citrus and pineapple

The attack is fresh and fruity. The middle palate is full but well balanced

The retro-olfaction offers floral aromas and exotic fruits

The finish is long and fruity

CELLARING POTENTIAL

Seasonal wine, to be drank during the year

PACKAGING

6 bottles case

Screw cap or natural cork