

# LES ÉMINADES

## SILICE

Languedoc , France



**Millésime** 2017

**Appellation** VDP des Coteaux de Fontcaude

**Sols** Clay Siliceous loam

**Altitude Des Vignes** 169 meters above sea level

**Orientation** South East

**Cépages** 100% Sauvignon

**Viticulture** Certified Organic

**Palissage** Gobelet

**Pi/Hect** 4 000 pi/ha

**HI/Hect** 32 hl/ha

**Vendanges** Hand harvested

**Vinification** Direct press, settling, spontaneous fermentation, fast casking

**Levures** Indigenous

**Élevage** 10 months on the lees in barrel

**Volume D'alcool** 12.96% alc./vol.

**Sulfites** 80 mg/l

**Sucre Résiduel** 0.7 g/l

**Acidité Totale** 4.48 g/l

**Color** Light yellow

**Degustation** A wine of uncommon freshness and minerality, very little varietal Sauvignon, the robe is golden and the nose has a very subtle aromatic palette, with fine shades of citrus, exotic fruit and gunflint. A wine of uncommon freshness and minerality, having made it possible to get a crush on the Hachettes des Vins Guide from its first year of marketing. The robe is golden and the nose has a very subtle aromatic palette, with fine shades of citrus, exotic fruits and gunflint.

**Temperature Of** 14°C

**Service**