

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 gunflintA 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 Service	14°C

BOIRES
