



## Villatade "V" White

<b>Appellation :</b>	IGP Pays d'Oc
<b>Color :</b>	White
<b>Vintage :</b>	2019
<b>Grapes :</b>	Vermentino (50%) / Sauvignon (50%)
<b>Alcoholic deg. :</b>	13%
<b>Terroir:</b>	Clay and limestone



Dry but not too much, delicious and harmonious; it gives off a nice mineral freshness around leaky notes of grapefruit and exotic fruits. Very pleasant as an aperitif but will go wonderfully with a nice fish from river or sea.



### WINEMAKING

Sustainable agriculture  
Mechanical harvest with destemming.  
Direct pressing. Fermentation in thermoregulated stainless steel vats. Decanting.  
Technical cork stopper  
Clay and limestone



### TASTING

APPEARANCE : Beautiful straw yellow color with golden reflections.  
NOSE : Very floral, slightly acidulous with citrus aromas, touch of dried fruit and honey.

PALATE : Supple, fleshy, rich and lively attack. A beautiful mineral freshness which prolongs the fruity notes. Nice homogeneous volume, stubborn aromas on citrus.



### SERVING

SERVING TEMPERATURE : 8° to 10°  
AGING : To drink now. Can be kept for 4/5 years.  
WINE PAIRING : Grilled sea bass with anise, sole meunière, Grilled prawns, Cooked pressed cheeses (Conté, Beaufort...)