



le petit pont white

Pays d'Oc – Indication Géographique protégée

Our comment: « The fruit fragrances of the Chardonnay and Vermentino excels in this unique white wine. Fresh, with the exact acidity and volume in the mouth. »



Degree	12,5%
Grape	Vermentino /Colombard
Soil	Volcanic
Culture	Vines are ploughed. We do not use weedkiller Pruning is short to regulate the vine's growth and its grapes yields. The vines shoots are tied up along vires to be given the favourable angle to ripen the grapes.
Harvest	The grapes are picked up by machines at the best maturity. Picked up early in the dry morning (3.00 to 8.00 am) to avoid that warmness oxidises grapes.
Yield	Average of 65 hl/ha
Vinification	This white has been made by skin maceration (the juice macerates on the skin before pressing). It increases the aromatic potential and of the grape and its structure. Fermentation is conducted through temperature control process. Low temperature fermentation enhances the fruit flavour of the wine
Pressing	Pneumatic
Service temperature	Chilled. 8-10°C
At table	Aperitifs. Perfect for blue fish and spiced pasta.

RESPECT OF THE NATURE

Certified since 2006, we promise to respect the environment protection gathered around Qualenvi referencial.



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