



VIGNERONS  
CATALANS



Photo Non Contractual

## CERF VOLANT

I.G.P. Pays d'Oc  
White Wine

### Soil:

Cultivated on the plains and slopes of Languedoc and Roussillon in the South of France, where cold nights alternate with hot days.

**Grape varieties:**  
**Chardonnay.**

### Production method:

Grapes are monitored in the vineyard in order to ensure that the right balance of sugar and acidity is achieved before picking. After picking, they are destemmed and pressed through a pneumatic wine-press. Once clarified and cooled, the must ferments at 16-18°C for 2 weeks.

### Ageing:

A few months in vats before early bottling.

### Description:

Pale yellow colour with green tints. The nose reveals fine and delicate aromas of white fruits and citrus. On the palate it is well balanced, fresh and crisp.

### Storing:

Should be drunk young, within 2 years of harvest in order to keep its fresh fruit character.

### Serving suggestion:

To be served as an aperitif or with seafood, white meat and pasteurized cheese.

**Serving temperature:** Chilled at around 8 to 10°C.