

Mademoiselle Provenquière - Les Remarquables Range

Moelleux (Off Dry) White – Vin de France

GRAPE VARIETY: 60% Colombard, 40% Sauvignon.

TERROIR: clay-loam soils

WINEMAKING: Night harvest. Skin contact maceration followed by a low temperature fermentation to preserve the freshness of the fruit.

AGEING: Ageing on fine lees

TASTING NOTES: This wine has a bright robe with golden hues. An expressive nose with aromas of exotic fruits, mango, and pineapple. A velvety and unctuous mouth with notes of quince paste, dried apricot, and candied fruits with a delicious off dry finish.

FOOD PAIRINGS: Aperitif, Asian cuisine, spicy or sweet and sour dishes such as chicken curry & pineapple

SERVICE TEMPERATURE: 8-10°C

STORAGE: Up to 3 years

FORMAT: 75cl

SCEA Domaine La Provenquière 34310 CAPESTANG - FRANCE Tel : 0033.4.67.90.54.73 Email : contact@provenquiere.com Web site : www.provenquiere.com



