

Mademoiselle Provenquière - Les Remarquables

Range

Semi-sweet white wine – 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.

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

Provenguière.

vigneron

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