



Villatade "V" White

Appellation :	IGP Pays d'Oc
Color :	White
Vintage :	2020
Grapes :	Vermentino (50%) / Sauvignon (50%)
Alcoholic deg. :	13%
Terroir:	Clay and limestone



Dry but not too much, delicious and harmonious; it gives off a nice mineral freshness around leaky notes of grapefruit, white peach and pineapple. Very pleasant for the aperitif, it will pair wonderfully as well with oysters, fish and seafood.



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 (pink grapefruit flesh and lemon), touch of dried fruit and honey.

PALATE : Supple, fleshy, rich and lively attack. A beautiful mineral freshness which prolongs the fruity notes of white peach. 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 : Oysters, Grilled sea bass with anise, sole meunière, Grilled prawns, Cooked pressed cheeses (Comté, Beaufort...)