



Pierre CHAVIN



GRAPE VARIETIES

50% Sauvignon Blanc, 40% Colombard, 10% Gros Manseng

TERROIR

• ORIGIN

IGP Côtes de Gascogne.

• SOIL

Great diversity. Soils with clay, limestone and gravel.

• CLIMATE

Mediterranean and Oceanic.

WINE

• TASTING NOTES

A nice nose, complex and intense of tropical fruits. We find these flavors from the attack, lively and frank, which opens with a pudgy palate of ripe fruits.

• WINE-MAKING & AGEING

Night harvest, maceration, pneumatic pressing, low temperature fermentation and aging on lees.

ALC.

11,5% vol.

STORAGE TEMPERATURE

Constant, between 10° to 12° Celsius

SERVING TEMPERATURE

8° to 10° Celsius

STORAGE

2 years



DOMAINES
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