

CUVÉE LE SOLEILLER blanc



ORIGINS & TERROIRS

Ugni blanc, Colombard
Appellation: Vin de France
Label: organic wine – certified by Ecocert
Average yield: 70 hl/ ha

The vines are located between Béziers and Nîmes, This extended area offers a large diversity of terroirs (clay-limestone soils, stony terrasses, rolled pebbles).



VINIFICATION & AGEING

Night harvest. Gentle pressing with an inerted pneumatic press. Cold static setting. Fermentation at low temperature (15-16°C). Aging on fine lees in stainless steel vats.
Fining: vegetable proteins of peas and bentonite.
Filtration : Tangential.



TASTING NOTES



8-10°C

FLORAL & FRESH

 Yellow green with silver reflections

 Notes of citrus, exotic fruits, peach

 Aromatic, lively, saline, subtle balance



FOOD & WINE PAIRING

Chicken in honey sauce, jasmine rice with orange.
The Vegan touch: Vegetarian enchiladas.

Bottle 75cl: Bordelaise Type - Item Code: 96
Case: 6 bottles
Pallet: 750 bottles / 5 ranks x 25 boxes
EAN Bottle: 3380330001241
EAN Case: 3380330003597
Exists in 25cl.

CONTAINS SULPHITES



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