

# EXTRA BLANC

IGP Pays d'Oc

Creations



## Winegrower's note

Extra Blanc is a unique wine thanks to the richness of the Grenache. The vines are located on the littoral of the South of France, between the heat of the earth and the mineral input of the sea. This wine is the reflection of the know-how of the wine-growers. It is a wine of contrasts between light and shadow, Mediterranean sun and freshness of the littoral. Its name comes from its purity and its unrivaled transparency.



## Winemaker's note

The grapes are harvested prematurely at the end of August, taking into account the proximity of the Hérault coast. The harvest is done during the night or very early in the morning to preserve all the freshness and integrity of the berries. As soon as they arrive at the cellar, the grapes are immediately and delicately pressed to favour a very clear colour. The first juice and press are put aside to keep the core of the cuvée. The musts are cooled settling during 48 to 72 hours, after the pressing to obtain a very limpid must and favour the mineral expression. The alcoholic fermentation is achieved at between 15 and 18°C to provide fresh aromas and the particular expression of each grape variety. The wine is aged on lees in stainless steel vats for a few weeks before bottling.



## Tasting notes

This wine has a very pale yellow colour with green reflections.

The nose is fresh, intense and offers delicious aromas of citrus. The taste offers a long and mineral finish.

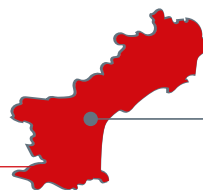
Can be paired really well with cocktail food and goes well with finger food, marinated fish or exotic dishes. Ideally served at 10-12°C



## Grape varieties

White grenache

Pays  
d'Oc



Narbonne



GÉRARD BERTRAND