

HAUT MARIN - Amande | 2016



Grape varieties	60% Colombar, 40% Sauvignon blanc
Soils	Shallow stony soils
Average yield	80 hl/ha
Winemaking	Skin maceration. Pneumatic nitrogen pressing and cold setting. Vinification and ageing at least 3 months, in stainless steel tanks and concrete tanks to get aromatic blends
Degree of alcohol	11,5 % vol
Residual sugar	5 g/l
Acidity	4,5 g/l
Tasting notes	Pale yellow colour with shiny tints Very typical notes of citrus and floral aromas Fresh and aromatic on the palate Served at 12° on seafood, salads, cheeses
Medals	SILVER Concours Général Agricole Paris 2017 GOLD Concours National IGP de France 2017

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