

HAUT MARIN - Les Fossiles | 2016



Grape varieties	60% Colombard, 20% Sauvignon blanc, 20% Gros Manseng
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	7 g/l
Acidity	4,7 g/l
Tasting notes	Notes of citrus, grapefruit, pear, peach and white flowers Fresh and aromatic on the palate, crispy and fruity as well Served at 12° on seafood, grilled fishes, poultry, salads, goat cheeses
Medals	<i>GOLD Berliner Wein Trophy 2017</i> <i>SILVER Concours National IGP de France 2017</i>

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