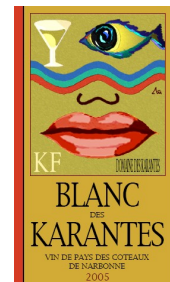


CHATEAU DES KARANTES la Clape

BLANC des KARANTES

AOC Coteaux du Languedoc - La Clape



This dry white wine has exotic fruit aromas such as pineapple as well discrete notes of vanilla. Lively yet smooth, the palette is refreshing and mineral. Enjoy this wine chilled with seafood, shellfish and cheese.

- Production:** 900 bottles
- Location:** Vin de Pays des Coteaux de Narbonne
- Soil:** Clay and Limestone mixed with 130 million year old fossils.
- Assemblage 2007:** 100% Terret from 80 year old vines.
- Vinification:** The Terret was gently pressed directly after manual harvest with a special press program. The juice started to ferment in stainless steel tanks, and finished in oak barrels. The wine was then aged in stainless steel tanks.
- Tasting Notes:** Enjoy chilled, between 16°and 17°C, as an aperitif or with dinner. The Blanc des Karantes pairs well with seafood, grilled fish, light meats and with French Cheeses.
- Technical Info:** Alcohol: 11.1% Acidity: 4,23g/l,
pH: 3.31 Residual sugar: 2,26 g/l

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