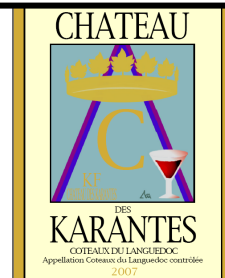




www.karantes.com

# CHATEAU DES KARANTES

BLANC 2008  
AOC Coteaux du Languedoc.



*Found in the heart of Europe's largest nature preserve, a favorite since Roman times, Château des Karantes is dedicated to producing only the best Grands Vins from the south of France. Discover a wine filled with sunshine, Karantes' unique terroir and the charming fruit from La Clape area.*

- Appellation** AOC Coteaux du Languedoc
- SOIL** Clay and Limestone, mixed with 130 million year old fossils
- GRAPE VARIETY** 54% BOURBOLENC 14% VERMENTINO 16% ROUSSANE 16% GRENACHE BLANC
- ACRES UNDER VINE** 1.3 Ha / 3.21 Acres
- CASES IN PRODUCTION** 300
- VINIFICATION** All the grapes are handpicked, and sored on a special table before pressing. The juices are reserved on lies 1 week at 4°C, before alcoholic fermentation. The fermentation lasts 1 month at 13 / 14 °C, in stainless steel tanks.
- AGEING** 5 months on total lies in Stainless Steel , the lies are mixed every weeks, it's the "batonnage"
- TASTING NOTES** Very nice flavor of white fruits, peaches, mixed with apricot flavor. Very long in the mouth, with very nice balance between fruit, sweetness and acidity.
- SUGGESTED PAIRINGS** Goes great with fish, cheese, whites meats, turkey, scallops with mushrooms , etc.....

### Technical Information

Alcohol: 13%  
Acidity: 3.81g  
pH: 3.28  
Residual Sugar: 1.4g/liter



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