



# Claude Val Blanc 2018

Our Claude val wines are made with grapes selected from the best Languedoc vineyards: Limoux, Carcassonne / Puichéric (Minervois) and Pézenas. Thanks to the modern equipment and the know-how of our oenologists, we made simple and uncomplicated wines, and their price never ceases to amaze. There is no harm in doing good at a small price! We are looking for the expression of the fruit, the suppleness, the immediate pleasure, the pleasant wine.

**Grape Varieties:** Grenache blanc 35%, Vermentino 25%, Chasan 15%, Mauzac 10%, Sauvignon Blanc 10%, Chenin 5%.  
Pays d'Oc – Indication Géographique Protégée



## **Vineyard profile:**

Type of Soil : Clay and Limestone.  
Age of Vineyards: 15 to 30 years  
Pruning: Cordon de Royat  
Density of planting: 4400 plants/ha.  
Harvest: Mechanical  
Average yield: 65 hl/ha.  
Elevation: 80-120 m  
Climate: Mediterranean



## **Wine characteristics**

- Alcohol : 12,5 %
- Sugar : 2.5 g/l
- Total acidity: 3.5 g/l
- pH : 3.45



## **Vinification process**

Destemming of the grapes. Each variety is vinified separately. Pneumatic press, racking at 6-8°C and slow fermentation at 16°C with selected yeast. The press wine is then incorporated in the free-run-juice. 100% of the wine is aged in stainless steel.



## **Tasting Notes**

**Colour:** Bright gold with green tints.

**Nose:** Complex with citrus and white flowers notes evolving towards tropical fruit aromas.

**Palate:** Fruity, rich and vivid. Good balance with crispy finish.

**Food pairing:** Serve at 10° C, it will be a perfect match for a white fish ceviche, salads, and all light meals. Very good on its own too.

