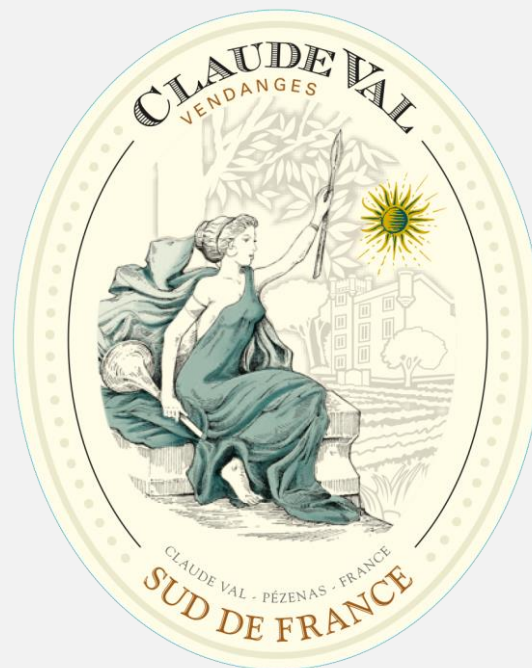




CLAUDE VAL Blanc

Our CLAUDE VAL wines are made with grapes selected from the best Languedoc vineyards: Limoux, Carcassonne / Puicheric (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

35% Grenache blanc, 25% Vermentino, 15% Chasan, 10% Mauzac, 10% Sauvignon Blanc, 5% Chenin

Appellation : IGP Pays d'Oc



CHARACTERISTICS OF THE VINEYARD

Soil: clay and limestone

Age of the vineyard: 15-30-year-old vines

Pruning: Cordon de Royat

Density of planting: 4400 plants/ha

Harvest: mechanical at night

Average yield: 65 hl/ha

Elevation: 80-120m

Climate: Mediterranean



CHARACTERISTICS OF THE WINE

Alcohol: 12,5 %

Residual sugar: 2,5 g/l

Total acidity: 3.5 g/l

pH : 3,45



VINIFICATION

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.

Ageing: in stainless steel vats.



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 & Wine pairing: ideally served 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.

Cellaring: 2-3 years.