



# CLOS BAGATELLE

SAINT-CHINIAN



## Aux 4 Vents

IGP Pays d'Hérault Blanc 2015

### Cépages

vermentino 30 %, roussane 20 %, sauvignon 15 %, viognier 15 %, grenache 15 %, muscat 5 %

### Culture

The vines are trellised. The age of the vineyard is circa 15 years. The planting density is about 4500 vinestocks per hectare. Environment friendly vine management as regards the phyto-sanitary treatments.

### Vinification

Grapes are pressed whole in moderate pneumatic pressing. The juice is settled at 4°C for 36 hours. The whole fermentation is carried out at low temperature (16°C), then the wines are racked and matured in vats. Bottling in January 2015.

### Character of the wine

This 2014 cuvee is light yellow, limpid with green highlights. On the nose, very fine, intense, fresh grapey aromas white flowers and aniseed are intermingled. This is a delightfully quaffable white.

### Matching Food suggestions

All freshness, this cuvee should be served slightly chilled (10°C). It will match well with dishes like quail eggs, asparagus, scallops, calf sweetbread or asparagus with artichoke mousseline.

### Ageing

Enjoy it while it is young and fresh.



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