



FLEURVIGNE CUVEE MOMMESSIN BLANC

Location: Luberon, South of France.

Soil : Stony, gravely, sandy, round stone of red clay.

Grape Variety : Uni blanc, White Grenache

Harvest : mechanical

Wine making : Vinification with low controlled temperature (16 to 18°C).

Ageing : in tanks



History

The area of production of our Vin de Table « Fleurvigne » spread over the Luberon, in the South of France. The vineyard of this region is very old and is dating back to the Antiquity. It extends on the southern and northern slopes of the Luberon hill. It belongs to the southern part of the Côtes du Rhône.



Soil

Large diversity of soils : stony soils, gravely and sandy, round stones of red clay from the old table-lands of Luberon.



Wine

- Colour : Nice golden robe.

- Nose : Nose of fruits with citrus, almond and hazelnut aromas.

-Taste : Full and plump



To serve

The Vin de Table white « Fleurvigne » marries well with grilled meat, mixed salad, fishes and seafood and white meats.

It should be served at 11 à 13° C.