



Domaine de la Figueirasse

Organic
Agriculture



Gris de Gris

AOP Sable de Camargue



100% Grenache Gris

12.5% Vol.

Tasting

This is the typical wine of the « Sable de Camargue » appellation : a pale colour, citrus notes and a slight acidity while retaining some freshness.

Vinification

The harvest is mechanized, destemmed, pressed, then settled after cooling.

The fermentation of the clear juices is carried out at 16°-18°C in vats.

Food and Wine

It can be enjoyed throughout summer meal, but it may also be accompany exotic and spicy food, or as an aperitif with some tapas.



11°



To drink during the year

