



Domaine de Moulines

Organic
Agriculture



Prestige

IGP Pays d'Hérault



50% Chardonnay
25% Viognier
25% Vermentino



13.5% Vol.



Aged 6 months
in oak barrels

Tasting

Prestige Blanc for the Domaine de Moulines is a gourmet wine with citrus, pineapple and vanilla aromas. The body of this wine is well-balanced with the acidity of the Vermentino.

Vinification

The Prestige Blanc is vinified traditionally :

After the mechanical harvest on optimally ripe grapes, the destemming process is done before pressing the harvest. Then, the must is cooled and settled. The limpid juice is then extracted and the lees are filtered.

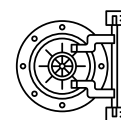
Fermentation takes place in stainless steel tanks at 16-18°C.

Food and Wine

You can enjoy it with fish, white meat or cheese.



13°



0 - 5 years

