



TECHNICAL SHEET

Flora & Fauna White

‘Les Cépages du Sud’, 2018

Variety/Varieties

95% Greanche blanc,
5% Sauvignon blanc

Harvest Dates

End of August

Grapegrowers

Les Celliers Jean d’Alibert

Vineyard Sites

Co-Op of Homps

Climate

Mediterranean

Alcohol

12.86%

Soil

Chalk and clay

Residual Sugar

1.2 g/l

Vine Management

Conventional

pH

3.29

Serving Temp

10 °C

Total Acidity

3.83 g/l

Cellaring Potential

2 to 3 years

Wine Making

Direct pressing, temperature controlled fermentation, ageing on the lees with regular steering in concrete tank.

Palate

Bone dry, the vineyards altitude giving the wine a natural freshness despite the pear and apricot notes coming through. 5% of Sauvignon adds a grassy twang and a mineral complexity that give the wine a sense of quality that belies the price-tag.

Colour/Appearance

Pale Lemon

Aroma/Bouquet

An elegant and fresh white Grenache, with stone fruit aromas, pear skin and a touch of peach.

Food Pairing

A very flexible wine with an everyday freshness that makes it the perfect aperitif, that get home from work and open the fridge wine! That said the rich roundness to the mid palate allows the wine to work very well with a broad range of dishes, to baked vegetables, poultry, rich fish dishes and indian spice dishes.