

**FLEUR DE SEL**  
*By Bachellery*  
Pays d'Oc IGP Blanc

TECHNICAL FEATURES

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Grapes very carefully protected against any oxidation, as soon as picked up and during the carriage into the cellar. Night harvesting, when the temperature is the lowest. Complete de-stalking, direct pressing into CO<sup>2</sup> atmosphere. Stalling for 24 hours, and immediate racking at 8°C. The clearest juices only are selected. Fermenting process sets off with selected yeast addition, in stainless steel tanks, under heat monitoring, during 30 to 40 days. Maturing on fine lees, all winter long, with regular stirring of the lees. Fining, filtering, and bottling. Ageing in stainless steel tanks.

A blend of Roussanne and Vermentino. Separate winemaking, blending before bottling operations.

Alcohol content: 13,5% alc.

TASTING NOTES

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Nice clear gold.

Nice complexity of aromas on the nose, dominated with pineapple, wild peach, white flower notes.

Fresh and charming on the palate, on acidulous notes of citrus, pleasant length.

SERVING ADVICE & FOOD PAIRING

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Always keep your bottles laying down into a dark and fresh place. Open your bottles 2 to 3 hours before serving.

Nice served with seafood, mussels, fish « terrines ». Best served chilled, at 10-11°C.

Cellaring: 2 to 3 years

