

PETIT PARADIS



Saint Chinian Blanc

Saint Chinian A.O.P., France

GRAPE VARIETY

50% Grenache Blanc, 30% Marsanne, 20% Vermentino

VINIFICATION

Each grape variety is vinified separately. Pneumatic pressing is followed by cold settling which leaves a fine sediment that adds richness. The wine is micro-oxygenated at the beginning of fermentation then one third of each varietal is immediately transferred to 400-litre French oak barrels. The remainder is fermented in stainless steel. After fermentation is completed, the vermentino is aged 6 months in French oak barrels, as is 15% of the Grenache Blanc and 25% of the Marsanne. The remaining wine ages in stainless steel. After the maturation period the final blend is completed and the wine is bottled.

TASTING NOTE

Aromatic with notes of white fruit and apricot jam. Intense, soft and dry with plum fruit flavors and hints of spice and flowers, balanced by gentle acidity.

FOOD PAIRINGS

Serve chilled with rich preparations of chicken or fish.