



# Château Villemagne

## Sang De Cailloux

Corbières - White 2013

<b>Region :</b>	Languedoc-Roussillon
<b>Appellation :</b>	Corbières
<b>Cuvée :</b>	Sang de cailloux
<b>Color :</b>	White
<b>Vintage :</b>	2013
<b>Grapes :</b>	Grenache blanc (50%) / Marsanne (20%) / Roussanne (30%)
<b>Alcoholic degree :</b>	13.5 %
<b>Bottle size :</b>	75 cl



### WINEMAKING

Sustainable viticulture.  
Traditional hand picking.  
Temperature-controlled fermentation, Pressurage direct, Destemming.  
Ageing in oak barrel used for on previous vintage, Traditional corks.



### TASTING

**APPEARANCE :** Golden yellow colour, bold.  
**NOSE :** Aromatic, mineral, slight white flowers aromas, slight lime blossom aromas.  
**PALATE :** Complex, intense, generous white flowers overtones, slight stewed fruit hints, generous oak hints, mineral, structured body, good intensity.



### SERVING

**SERVING TEMPERATURE :** Between 10° and 13°  
**AGING :** Ageing from 2017 to 2024



**FOOD MATCHES :** Fish terrine, Fish in a sauce, Bouillabaisse, Cheeses, Tapas

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