



Domaine Monastrel

Chamarré

Minervois - White 2017

Region :	Languedoc-Roussillon
Appellation :	Minervois
Cuvée :	Chamarré
Color :	White
Vintage :	2017
Grapes :	Roussanne (75%) / Vermentino ou Rolle (25%)
Alcoholic degree :	13 %
Bottle size :	75 cl



WINEMAKING

Sustainable viticulture.
Traditional hand picking into small crates.
Regular bâtonnage (stirring up the lees), Pressurage direct.
Ageing on the lees, Bouchon technique.



TASTING

APPEARANCE : Golden colour, Brilliant.
NOSE : Aromatic, fine, honeysuckle aromas, white flowers aromas, fresh fruit aromas.
PALATE : Fresh, rich, full-bodied, mineral, good intensity, long length.



SERVING

SERVING TEMPERATURE : Between 8° and 12°
AGING : Ageing Since 2017



FOOD MATCHES : Fish terrine, Seafood and shellfish, Fish dishes, Goats cheese, Cooked pressed cheeses, Cold starters

Powered by **Plugwine**

