



Château Villemagne

Sang De Cailloux

Corbières - White 2012

Region :	Languedoc-Roussillon
Appellation :	Corbières
Cuvée :	Sang de cailloux
Color :	White
Vintage :	2012
Grapes :	Grenache blanc (50%) / Marsanne (20%) / Roussanne (30%)
Alcoholic degree :	13.5 %
Bottle size :	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 2012 to 2020



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

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