



LES ETINCELLES

Cuvée « Tinte Clochette »

IGP Pays d'Oc Blanc 2019

In the heart of Saint-Chinian appellation in Languedoc, Saint-Cels more than a vineyard is "Une histoire de Famille". With its 80 ha enjoys an exceptional terroir. Nature offers us all the components necessary for a fabulous alchemy.

A diversity of soils: schist on the hillsides, limestone-clay valleys around Castelbouze, and rolled pebbles along the rivers of Touloubre and Vernazobre. A privileged Mediterranean climate, hot and dry summers, tempered by the freshness of the nights. This large thermal amplitude promotes an accurate maturation. The Tramontane, dry and cold north wind comes to provide its natural help to maintain a good health of the vines.

Les "Etincelles" originates mainly in our IGP plots of rolled pebbles located along the rivers, delivering us lovely tasting cuvees like sparks for our palate.

THE VINES

Varieties: Duo blending of **Colombard** for its liveliness and aromas and **Vermentino** for its finesse and elegance.

Terroir: The plots of Colombard and vermentino are planted on a limestone soil where the flat stones tinkle like bells when working the soil.

Culture: Sustainable practices we are currently under **organic conversion process**. Composted pomace amendment, crushed unwanted shoots, plowing, trellising to guarantee optimal sun exposure, cordon de Royat pruning with 2 buds. Meticulous and daily work in the vineyards allows us to obtain high-quality grapes healthy and ripe.

The average age of the vines is 8 years.

Yield : < 60 hl / ha.

THE CELLAR

Harvest: The different grape varieties are sorted separately to respect the individual characteristics of each grape variety, and capture the best balance of our terroir. The grapes are harvested when they have reached an optimal maturity. Harvest at sunrise to enjoy the morning freshness to preserve the aromas.

Vinification: Total destemming of the grapes, direct and slow pressing.

Must settling and fermentation in vats under temperature control (16°C) around 2 weeks.

Ageing: stirring on fine lees in vat 5-6 months. Light filtration on earth after accurate fining before bottling.

13 % Alc. /Vol.

TASTING NOTES

Tasting notes: Clear, day bright, pale yellow with golden hues. The discreet nose is pleasant with dominant notes of orchard fruits specially fresh pear.

These fruity aromas are persistent under aeration and bring the right dose of greed to the whole.

There is up-front fruit on the palate combined with a feeling of freshness. The mid-palate reminds the fruity nose. We delight in the good clean finish of this pleasant wine where "Tinte les Clochettes".

SERVICE

To be serve chilled (8-10°C).

Ageing potential: ready to drink now or within 2-3 years.

FOOD PAIRING

Drink as an aperitive wine with Tuna rillettes on toast. Perfect with plate of goat cheese (Cabecou from Cévennes) and drop of honey.

PACKAGING

6 Bordelaise bottles (75 cl) card box and protective tray.

Neutrocork Premium . High density aluminium complex capsule.