

SAS Moulin de
GASSAC
PLOT SELECTIONS

ANTOZONITA WHITE



A perfect everyday wine!
A delight with light, elegant meals, mixed salads and grills.

Best served between 10°C and 12°C.

NAME OF THE WINE	Antozonita White.
COUNTRY / REGION	France / Languedoc.
TERROIR	The Thau Lagoon region.
APPELLATION	IGP Pays d'Hérault
COLOUR	Bright pale gold.
NOSE	Strong nose, aromas simultaneously floral and exotic.
PALATE	Splendidly lively.
FINISH	Smooth with good acid/fruit balance.
SOIL TYPE	Clay and limestone terroir close to the Thau Lagoon. Rich in marl.
GRAPE VARIETIES	50% Grenache & 50% Terret.
VINIFICATION	100% De-stemmed. Under controlled temperature.
MATURING	3 to 4 months in stainless steel tank.
YIELD	55 – 60 hl/ha
ALCOHOL	12% Vol.

