

SAS Moulin de GASSAC

PLOT SELECTIONS

ERAUS



To enjoy with fish, shellfish and salads.

Best served between 10°C and 12°C

NAME OF THE WINE	Eraus.
COUNTRY / REGION	France / Languedoc.
TERROIR	The Thau Lagoon region.
APPELLATION	IGP Pays d'Hérault.
COLOUR	Lovely light golden.
NOSE	Charming and sophisticated, reminiscent of tropical fruit and yellow flowers.
PALATE	Balanced and friendly with delicate hints of yellow flowers.
FINISH	A fairly full wine, fleshy yet fresh, ends deliciously flowery.
SOIL TYPE	Clay and limestone terroir with quartzite. Rich in marl.
GRAPE VARIETIES	60% Sauvignon blanc & 40% Rolle.
VINIFICATION	100% de-stemmed, slow maceration with skin contact for 10 to 12 hours in refrigerated tank. Vinification under controlled temperature.
MATURING	4 to 5 months in stainless steel tank.
YIELD	45 - 55 hl/ha.
ALCOHOL	12 % Vol.
TO DRINK	Within 2 years.

