

SAS Moulin de GASSAC

PLOT SELECTIONS

GUILHEM BLANC



A classic white wine.
Great match with fish with sauces, shellfish and summer salads.
Be served between 10°C and 12°C.

NAME OF THE WINE	Guilhem White
COUNTRY/ REGION	France/ Languedoc.
TERROIR	Terroir of Pinet.
APPELLATION	IGP Pays d'Hérault.
COLOUR	Bright pale gold
NOSE	Fresh, with a hint of yellow flowers and yellow fruits.
PALATE	Splendidly lively.
FINISH	Fleshy yet fresh
SOIL TYPE	Clay and limestone terroir close to the Thau Lagoon.
GRAPE VARIETIES	40% Sauvignon Blanc, 30% Roussanne & 30% Rolle.
VINIFICATION	100% De-Stemmed. Slow maceration with skin contact during 2 to 3 hours in refrigerated tank. Under controlled temperature between 16°C and 21°C.
MATURING	5 to 6 months in stainless steel tank.
YIELD	65 hl/ha.
ALCOHOL	13% Vol.
TO DRINK	Within 2 years.

