



# Domaine LA BOUYSSSE



## L'as-tu bu ?\* 2017

**IGP Aude Hauterive - white**

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**Blend :** 80% grenache blanc ; 20% chardonnay

**Alcohol proof :** 12.5%

**Terroir :** fontfroide

**Soil :** rocks and sandstone of Fontfroide

**Age of vineyard :** 18 years

**Yields :** 45hl/ha

**Vinification :** bunches are de-stemmed and pressed (skin-contact maceration). Cold stabilization at a very low temperature (4°C) for 5 days, then settling. Vinification at controlled temperatures (15-16°C). Short ageing in stainless steel vats.

**Production :** 23 400 bottles

**Packaging :** bottles of 75cl with screw cap

**Bottling :** December 2017

## Tasting notes

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**Color :** pale yellow brilliant.

**Nose :** white flowers and summer fruits notes.

**Mouth :** fresh wine, lively and fruity with a beautiful persistence.

**Can be kept :** 2 years.

**Food-wine pairing :** As an aperitif. With cured meats, salads, white meat or fishes (fried or in sauces).

**Serve :** 10-12°C



\*Available with "Martine" label

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