



Domaine LA BOUYSSSE



Cyprius 2017

AOP Corbières white

Blend : 43% grenache blanc ; 42% vermentino ; 15% maccabeu

Alcohol proof : 13%

Terroir : Fontfroide

Soil : typically rocky and sandstone

Age of vineyard : maccabeu (40 years) ; grenache (15 years) ; vermentino (3 years)

Yields : 45hl/ha

Vinification : in stainless steel vats with cold stabilisation at a very low temperature (4°C), for 5 days and then settling. Vinification at controlled temperatures (15-16°C), and the end of alcoholic fermentation in barrels for a month and a half. Ageing in barrels on thin lees.

Production : 13 300 bottles

Packaging : bottles of 75cl

Bottling : December 2017

Tasting notes



Color : pale yellow with green tints.

Nose : complex and subtle, white flowers and blood orange with toasted notes.

Mouth : Nice liveliness, intense and full-bodied with citrus fruits aromas and mineral finish.

Can be kept : 2-3 years

Wine-food pairing : grilled fish or with sauces and goat cheese.

Serve : 10-12°C

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