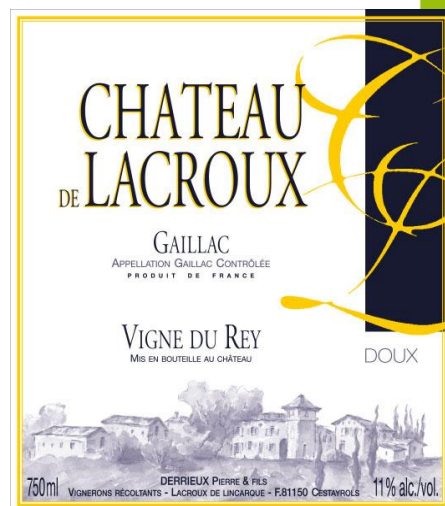




## AOC WHITE GAILLAC

### Vigne du Rey



**Soil type** : Chalky clay, south east exposure.

**Grape Varieties** : Mauzac.

**Average age of vines** : More than 40 years.

**Production** : 20,000 bottles.

**Vinification** : Made from overripe grapes, vinification at low temperature, fermentation stopped at 50 to 60 g/l residual sugar.

**Colour** : Clear yellow colour, light reflections of straw.

**Bouquet** : Intense and powerful aroma of exotic fruits with an after taste of honey.

**Taste** : Vivid, fresh, residual sugar & acidity well-balanced, the palate keeps clean.

**Temperature** : At around 6 C. A bottle that you can drink, or keep (4 - 8 years).

**Ideal with** : Apéritif, "foie gras au naturel, cheese "Roquefort", « Bleu de causses » and "époisse".

