

Château Daurion // Le Long du Parc // 2012

AOP Languedoc

GRAPE VARIETY: 60% Grenache Blanc, 40% Roussanne

SOILS: The volcanic basalt soil draws a mark on our land and gives the wine richness and complexity. The vineyard, characterized by low yields, is spread on southeast facing terraces to the Mediterranean Sea

CLIMATE: Daurion estate is situated close by the Mediterranean sea which brings a unique freshness.

WINEMAKING & AGEING: The harvest is done at night to enjoy the freshness and preserve the wine's aromas. The grapes are gently pressed. Fermentation takes place in barrels and the wine rests there for about seven months, awakened by regular stirring to put the lees in suspension.

TASTING NOTES: Its elegant pale yellow color with silver highlights will sublimates you with its expressive aromas of acacia flowers accompanied by toasted hazelnut with a touch of vanilla. On the palate, flavors of white peaches and candied orange peel intensify, to a final blend of freshness and roundness. Thus, through the alchemy of the winemaker, this wine shines all around!

Service temperature between 10°C to 12° C

PAIRING WINE & FOOD: Our white wine will be in perfect harmony with a nice selection of cheeses, to reveal its freshness after dinner. It is also perfect, associated with fresh scampi or the iodine finesse of scallops cooked with a touch of olive oil.

STORAGE: 2 to 5 years at constant temperature between 10 to 12°C.

ALC: 13.5% vol

