

CHATEAU SAINTE EULALIE



Le Blanc d'Eulalie



Vin de Pays d'oc

Area : 34 HA

Situation: Region of Limoux

Grape variety : 100% Sauvignon

Vinification : Hand picked (harvested manual), and pressed on arrival to the cellar.
Fermentation at a base temperature of 16 to 18°C.
with vatting of 15 to 20 days, maturing in tank for 15 to 18 months.

Tasting : White to a pail colour.
Fine nose of flowers (genêts).
Round and fat attack, with a nice balance.

Serve with: White meat, fish and chicken. Great with all starters.

Ageing time : 2 years

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