

PURE VELVET

COLOMBARD - GEWURZTRAMINER

VIN DE FRANCE



■ TERROIR

Clay-limestone soil.

■ GRAPE VARIETIES

Colombard & Gewurztraminer.

■ VINIFICATION ET MATURING

Vinification by direct pressing followed by cold settling and fermentation in temperature-controlled stainless-steel vats at 17°C.

■ TASTING NOTES

Lovely pale-yellow hue with soft green highlights. The wine is immediately pleasing on the nose, offering up pure and intense aromas of exotic fruit, lychees and peaches, with a hint of white flowers such as jasmine. The palate is taut and vibrant. The finish is subtly lemony and spicy.

■ SERVING SUGGESTIONS

Serve at 12°C. This wine will be perfect as an aperitif or paired with seafood or raw fish, such as a scallop tartar with seaweed and citrus fruit.

■ ALCOHOLIC DEGREE

11.5% vol.



* *Sud de France*

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