



domaine de
BELLEMARE

LES GRANGES DE FÉLINES - WHITE

IGP d'OC



Blending of Chardonnay, Sauvignon, Picpoul et Vermentino



Harvested at night. Direct pressing without breaking up the press-cake. Cold racking must and fermentation at low temperature (18°C). Grape varieties vinified separately and blended before bottling.



Stainless steel tanks on fine lees for 3 months



Color: light yellow with green highlights
Nose: complex with white flowers
Taste: clear attack, long and fresh finish



2 years



10-12°C



75cl



Pairing: appetizers, shellfish, grilled fish and sushi