



TERRASSE AU SOLEIL

Vintage 2018 – 14,5% vol.
Limited quantity of 4.000 l



The wine is produced from the most important white grape variety Grenache Blanc 100%. The vineyards are planted on sandy soil as combination of Gobelet (bush vine) and double guyot pruning.



Grapes were directly pressed in the pneumatic press, fermented in oak barrels and additionally aged for 6 months in the oak barrels.



The color is medium lemon with pronounced floral aromas of white flowers, fruit aromas of ripe melon, orange, white peach, honey and secondary aromas of vanilla, fresh bread and butter.

On the palate wine is dry, with medium acidity, high alcohol and full body with flavors of ripe stone fruits, melon, sweet citrus, butter and milk cream.



Pairs exquisitely with various types of fish, sea food, chicken, turkey, pasta, risotto, pork and braised lamb.



JEB DUNNUCK

Distinguished independent world critic of premium wine and former wine advocate leading contributor