



S. DELAFONT

ARTISAN NÉGOCIANT

## Languedoc white 2016

### Grapes:

40% Rolle, 20% Roussanne, 15% Marsanne, 15% Grenache blanc, 5% Viognier, 5% Bourboulenc.

**All our selections are made from growers working in biodynamic, organic or sustainable viticulture method.**

**That means no use of chemical fertilizers neither herbicides nor pesticides.**

### Soil:

One part of the wines has been selected in the area of La Clape. This "terroir" is ideal for a production of fine and well balanced wines, due to the influence of the Mediterranean Sea. The other part comes from the Terrasses du Larzac, where temperatures vary greatly from day to night, resulting in complex and fresh wines.

### Vinification:

Early morning or night harvested grapes. This wine results from a direct pressing with fermentation at low temperature.

### Serve at:

8-10°C / 46°-50° F

### Storage:

Up to 2 years

### Age of vines:

Between 25 and 35 years old.

### Alcohol:

13% by vol.

### Eye:

Pale with grey and green tints.

### Nose:



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