



Wine: Plaisir des Sens Blanc
Domaine éric Gelly
Grape Variety : 50% Chardonnay/ 30% Viognier / 20% Sauvignon.
Vintage: 2014
Alcohol: 14%

Vineyard

Country/Region : France / Languedoc-Roussillon.
Appellation : Côtes de Thongue (IGP).
Soil : Calcareous-Clay.
Age of the vines : 30-35 years old.
Pruning : Trellising on thread with pruning in Guyot.
Harvest : Sorting of the harvest.
Yield : 70 hl/ha.

Vinification & maturing

After direct pressing the settling is carried out at 7°C, over 48 hours.
 Vinification at 18°C. Matured in vat for 4 months.

Tasting notes

Very pale colour, almost white with pearly glints. Complex nose, soft, fruity and peppery.
 Vibrant palate which opens out to reveal white-fleshed fruit notes, mixed with exotic fruit. Lovely long finish.

Food pairing

Aperitif, Fish Tajine, Lemon chicken, fish blanquette or shellfish and chocolate based desserts.

Serving temperature

10°C
 (Indeholder sulfitter)

Distinctions :

Millésime 2010 : Selected on « Guide Hachette » 2012.
 Millésime 2011 : Silver medal « Concours des Vins IGP de France » 2012.
 Price of « Vinalies » 2012.
 Millésime 2012 : Selected 1 star on « Guide Hachette » 2014.
 Great gold medal « Concours des Grands Vins du Languedoc-Roussillon » 2013.
 Award of excellence « Vinalies » 2013.
 Silver medal « Concours des Féminales » 2013.

