



**Wine:** Pays D´Oc Blanc  
 Domaine éric Gelly  
 Grape Variety : 70% Vermentino ; 30 % Muscat sec petits grains.  
 Vintage: 2014  
 Alcohol: 13%

### Vineyard

Country/Region : France / Languedoc-Roussillon.  
 Appellation : Pays D´Oc (IGP).  
 Soil : Calcareous – Clay.  
 Age of the vines : 15-30 years old.  
 Pruning : Trellising on thread with pruning in Guyot.  
 Harvest : Sorting of the harvest.  
 Yield : 88 hl/ha.

### Vinification & maturing

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

### Tasting notes

Pale colour with pearly glints. Open, pleasant nose with hints of pear.  
 Fine, elegant palate, with attractive pear notes and a touch of abricot.

### Food pairing

Aperitif, fish, apple and pear tarts.

### Serving temperature

10°C  
 (Indeholder sulfitter)

### Distinctions :

Millésime 2013 : Top 100 Southern France – Languedoc Roussillon.  
 Bronze medal at the « Concours National des Vins de France » 2014.

