

## Chardonnay Vermentino 2019 - Pays d'Oc

30% Chardonnay 70% Vermentino. Skin maceration after crushing and de-stemming. Fermentation at low temperatures. One month "sur lies" with batonnage. Pale yellow colour with silver hints. Delicate and pure nose with aromas of citrus fruits. Lively and mineral mouth with grapefruit notes and long refreshing final.

DOMAINE

RAISSAC



Alcohol : 13%  
Total Acidity : 4.53g/l  
PH : 3.37  
Sugar : 0,8g/l

## Pinot Noir Merlot 2018 - Pays d'Oc

70% Merlot 30% Pinot Noir. Before blending, each parcel is fermented separately. Traditional method of vinification with regular gentle pumping over. Short maceration to extract supple tannins. Garnet-red colour. Seductive red fruits aromas on the nose. Rounded and crispy taste with a nice spicy finish.



Alcohol : 13.5%  
Total Acidity : 3.56g/l  
PH : 3.62  
Sugar : 1g/l

## LE PARC Chardonnay 2019 - Pays d'Oc

100% Chardonnay. Skin maceration after de-stemming. Fermentation at 16°C during three weeks. One month of aging on lees with stirring. Shiny golden yellow colour. Complex and generous, the nose evokes white flowers. The smooth mouth is elegant with a touch of pear and exotic fruits. Subtle perfumes of fresh almonds gives a remarkable and persistent finish.



Alcohol : 14%  
Total Acidity : 4.17g/l  
PH : 3.34  
Sugar : 0,8g/l

## LE CRES Viognier 2019 - Pays d'Oc

100% Viognier. Skin maceration after crushing and de-stemming. Fermentation at 16°C during three weeks. One month of aging on lees with stirring. Crystalline pale yellow colour shimmering with silver reflection. Delicate aromas of apricots and field flowers. Nose gives place to a sensual mouth where the passion fruits, mild spices and grilled almond aromas succeed each other to perfection.



Alcohol : 13%  
Total Acidity : 4.78g/l  
PH : 3.39  
Sugar : 0,8g/l

## OSTREA Sauvignon Blanc 2019 - Pays d'Oc

100% Sauvignon Blanc. Skin maceration and cold stalling controlled at 8°C during ten days. Long contact of juice with must giving aromas of a high level of intensity. Fermentation at 16-18°C. Aging on lees for five weeks. Pale golden colour with tinges of green. Beautiful and lively bouquet of citrus and exotic fruits with delicate perfumes of boxwood and broom flowers. The palate is clean and harmonious with hints of grapefruit, mango and white currant. Long and crisp finish.



Alcohol : 12.5%  
Total Acidity : 4.40g/l  
PH : 3.41  
Sugar : 0,8g/l

## LES LYS Rosé Cabernet Sauvignon 2019 - Pays d'Oc

100% Cabernet Sauvignon. Skin maceration at low temperatures during two hours in order to obtain a desired colour. Fermentation during 20 days at 14-16°C. Aging on lees with stirring during five weeks. Pink glints with salmon reflections. Intense delicate nose of raspberry and redcurrants. Wild strawberry flavors override refreshing taste. The length and balance are underlined by a lovely crisp finish.



Alcohol : 12.5%  
Total Acidity : 4,06g/l  
PH : 3.36  
Sugar : 0,8g/l

## LES LIONS Pinot Noir 2018 - Pays d'Oc

100% Pinot Noir. Short maceration at low temperature during 3 days before fermentation. The skins are pressed and the pressed juices are reincorporated. Fermentation at 18°C without any skin contact. A nice red purple colour with «terracotta» shades. A subtle and complex nose of morello and wild black berries. Well balanced, the palate is round and fresh, with a reminiscence of fruits and a spicy finish.



Alcohol : 13%  
Total Acidity : 4.18g/l  
PH : 3.49  
Sugar : 1g/l

## LE PUECH Chardonnay Viognier Muscat 2019 - Pays d'Oc

50% Chardonnay 25% Viognier 25% Muscat. Each parcel is fermented separately before blending. Skin maceration before pressing. Three weeks of fermentation at low temperatures (16°C). The Chardonnay is aged 4 months in the French oak barrels with stirring. Clear and brilliant golden-yellow colour. The intense nose recalls acacia flowers and a light toastiness. The palate is precise with flavours of pear and honey melting together harmoniously to a fresh and spicy finish.



Alcohol : 14.5%  
Total Acidity : 4.19g/l  
PH : 3.42  
Sugar : 1,2g/l

## LES CARABENAS Merlot Cabernet Sauvignon 2017 - Pays d'Oc

70% Cabernet Sauvignon 30% Merlot. Fermentation at 26°C. Short maceration to extract supple tannins. Classic vinification method with gentle pumping over and delestage during three weeks of fermentation. An intense and shiny garnet red colour indicates a fine and subtle nose of chocolate and red berries. The well-balanced mouth is generous and sensual with a spicy and fruity finish.



Alcohol : 14%  
Total Acidity : 3.55  
PH : 3.72  
Sugar : 1.1g/l

## BELMONT Syrah Grenache 2017 - AOP Languedoc

50% Syrah 50% Grenache. Fermentation at 26°C. Gentle pumping over and delestage during ten days of fermentation. Six weeks of maceration. Beautiful deep garnet red colour. The bouquet has intense perfumes of ripe fruits, blackcurrant and mild spices. Fine and concise tannins bring out the mineral and fruity taste.



Alcohol : 14.8%  
Total Acidity : 3.34g/l  
PH : 3.74  
Sugar : 1.4g/l

## CUVEE GUSTAVE FAYET 2016 - Pays d'Oc

70% Cabernet Sauvignon 30% Merlot. Vinified in a traditional way, this wine is aged in 400 liters barrels for 12 months. Deep purple color with touches of dark blue. Rich and powerful bouquet of blackberry, vanilla and toasted bread. In harmony the mouth combines character, elegance and concentration. The generous and elegant tannins end up on notes of chocolate, licorice and Virginia tobacco.



Alcohol : 14%  
Total Acidity : 3.31g/l  
PH : 3.68  
Sugar : 0.5g/l

## TERRA INCOGNITA 2016 - AOP Languedoc

50% Grenache 50% Syrah. Syrah. Grapes are vinified together with gentle pumping over and delestage. Aged during 12 months in 400 liters French oak barrels from Allier this crafted wine have a deep bouquet of violet, spices and lightly candied fruits with a bite of strawberries and blackcurrant. The generous, fresh and exquisite tastes of red fruits are melting together on a silky texture and a licorice finish.



Alcohol : 15%  
Total Acidity : 3.25g/l  
PH : 3.63  
Sugar : 0.5g/l

## Muscat Petits Grains 2019 - Pays d'Oc

100% Muscat Petits Grains. Skin maceration after crushing and de-stemming. Fermentation at 16°C during three weeks. One month of aging on lees with stirring. Pale yellow colour with white copper gleams. The nose exalts some elegant fragrances of ripe fruits, bergamot, royal jelly and mineral notes. The mouth takes on new dimensions with vivacity and roundness. The aromas line on your palate with flavours of pear, grilled almond and liquorice underlined by a long, fresh and well balanced finish.



Alcohol : 13%  
Acidité Totale : 4,06g/l  
PH : 3.32  
Sucre : 0,8g/l