



LES EMBRUNS 
IGP Côtes Catalanes
White 2019
Organic
11 % Vol



Rière Cadène

Blanc de noir - sulphur free - Jar

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| Grape | Grenache noir (white wine produced from black grapes) |
| Soil and climate | Alluvial soil Terroir and maritime influences |
| Vinification and ageing | Yield : 20 hL/ha Plots selection Hand-picked harvest in crates under maturity Whole bunches Pneumatic pressing Free-run juices selection Fermentation with temperature control Ageing in a jar |
| SO ₂ total | < 20 mg/L |
| Tasting | Pale gold color Petroleum aromas like Riesling, saffron, "iodé" Lively and tannic balance on the palate Served at 12°C |
| Wine and food pairing | Monkfish tail with cream Cod brandade Fatty fish |
| Laying down | Peak 2020 - 2023 Cellaring potential 7 years |