

Embruns, white 2021

Blanc de noir - sulphur free - Jar

IGP Côtes Catalanes, 11 %Vol

Grape

Grenache noir (white wine produced from black grapes)

Soil and climate

Alluvial soil
Terroir and maritime influences



Vinification and ageing

Yield : 40 hL/ha
Plots selection
Hand-picked harvest in crates under maturity
Whole bunches
Pneumatic pressing
Free-run juices selection
Fermentation with temperature control
Early bottling
Without sulphur

SO₂ total

< 20 mg/L



Tasting

Pale gold color
Petroleum aromas like Riesling, saffron, "iodé"
Lively and tannic balance on the palate
Serve at 12°C

Wine and food pairing

Monkfish tail with cream
Sushis
Hard cheese

Laying down

Peak 2020 - 2023
Cellaring potential 7 years

