

CHATEAU LA NEGLY

AOP LA NGUEDOC

ECUME



TERROIR:

Siliceous and silty soil, facing the sea.

MAIN GRAPES:

Bourboulenc Clairette Roussanne Vermentino Marsanne

WINEMAKING:

Manual harvesting in crates, direct pressing in whole bunches, cold pre-settling, maceration on fine lees for 4 to 5 days, fermentation in thermo-regulated vats.

AGEING:

In vats 4 months on fine lees.

TASTING:

Its color is brilliant, its nose combines aromas of white fruits and aniseed notes. The mouth is round and smooth. It is also powerful and generous, supported by a beautiful freshness.

FOOD AND WINE PAIRING:

Ideal companion of a tuna tartare.

To drink within 3 years.

To serve between $8^\circ C$ and $10^\circ C$

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