

DOMAINE LA NEGLY

IGP PAYS D'OC

LA FALAISE BLANCHE



TERROIR:

Silty, sandy miocene soil, with a presence of clay, facing the sea.

MAIN GRAPES:

Chardonnay Marsanne Petit Manseng Sauvignon Gris

WINEMAKING:

Pneumatic pressing with juice selection, double cold settling followed by a maceration on lees of 72 hours. Alcoholic fermentation in half muids of 600 liters.

AGEING:

In barrels for 6 months on total lees with daily bâtonnage for the first two months.

TASTING:

Brilliant color with a nose dominated by pistachio almond with lychee notes. The mouth is both powerful and generous.

FOOD AND WINE PAIRING:

Ideal companion of an old St Nectaire cheese.

To drink within 4 years.

To serve between 8° and 10° .

SARL Château la Négly Route des Vins 11560 Fleury d'Aude Tél : 04 68 32 41 50 Fax: 04 68 32 10 69 contact@lanegly.fr www.lanegly.com

