



JP-Bourgeois



CLOS HIRISSOU

CHENIN

Blend: 100% Chenin

Terroir: On right bank of Tarn river, chalky-clay soil

Farming: Organic farming

Vinification: The grapes are pressed by using gravity in the pneumatic wine press. The extracted grape juice sleeps in tanks for a while during the cold static decantation process. Then the fermentation is controlled at a temperature of 60°F to 62°F. The wine bottling is done in the same year of harvest.

Bottled: At the winery

Tasting notes

Beautiful golden bright color! This wine is super expressive and pleasant in the nose. It is very fruity, and floral in white fruit aromas (apricot, pear, peach and slightly honey). On the palate, it is lively, pleasant to drink and rich in white fruit notes always accompanied with the beautiful freshness at the end. We suggest you drink it at a young age in order to enjoy all its freshness and aromas. You can keep it in wine cellar until 5 or 6 years.

WINE & FOOD PAIRING : This wine can be served as an aperitif. It pairs perfectly with steamed fish, seafood platters, light cheeses and cold cut meat.

