

DOMAINE DE CHÂTEAUMAR CUVÉE AMANDINE

Blend: 95% Viognier 5% Grenache Blanc.
Terrior: Clay-limestone soil with gravel.
Farming: High Environmental Value
(HVE) 3 Certified.

Aging: 5 months in stainless steel tanks.

Tasting Notes

Castel Chateaumar estate, dates back to Roman times

and has been stewarded by the Souret Family for three generations. Bright yellow hue, with aromas of ripe white and exotic fruits with floral notes. On palate this wine is round, fruity, with a delightful freshness that lingers around aromas of orchard fruits. Enjoy by itself or with all your light fare.

https://jp-bourgeois.com/









