



CHATEAU
REVELETTE

LE GRAND BLANC 2015

APPELLATION IGP Méditerranée

GRAPE VARIETIES 72 % Chardonnay
18% Ugni Blanc
6% Sauvignon Blanc
4% Rolle

QUANTITY 7.540 bottles, 495 magnums

VINIFICATION Hand picked, destemmed, 30% vinified in tank at 18°C, 40% vinified in new and old barrels for 10 months on the big lies without sulfites, regular stirring up, 30% vinified in big old vats and concrete eggs, natural yeast.

BLENDING Tank and barrel wines are blended in July 2016.

BOTTLING September 2016

ALCOHOL 14.30

TOTAL ACIDITY 3.10 g/l (H₂SO₄)

PH 3.55

TOTALSO₂ 42 mg/L

SUGAR < 2 g/l

SERVE WITH Superb with truffles, over an older vintage; with bouillabaisse for the aromatic strength of this dish; with cheese like Munster, Eposse; with white meat; absolutely perfect with curries and saffron-flavoured sauces.



Organic wine,
Ecocert control,
F - BIO - 01.

