



CHATEAU  
REVELETTE

## LE GRAND BLANC 2016

**APPELLATION** IGP Méditerranée

**GRAPE VARIETIES** 58 % Chardonnay  
27 % Roussanne  
10 % Ugni Blanc  
5 % Sauvignon Blanc

**QUANTITY** 8.900 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 2017.

**BOTTLING** September 2017

**ALCOHOL** 13.65

**TOTAL ACIDITY** 3.35 g/l (H<sub>2</sub>SO<sub>4</sub>)

**PH** 3.30

**TOTALSO<sub>2</sub>** 45 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.



