

# PURE SHORES

KINDER TO THE ENVIRONMENT

Our PURE SHORES wines are made with grapes selected from the best Languedoc vineyards: Limoux, Carcassonne / Puicheric (Minervois) and Pézenas. Thanks to the modern equipment and the know-how of our oenologists, we made simple and uncomplicated wines, and their price never ceases to amaze. There is no harm in doing good at a small price! We are looking for the expression of the fruit, the suppleness, the immediate pleasure, the pleasant wine.

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BLANC  
2021



### GRAPE VARIETIES

35% Grenache blanc, 25% Vermentino, 15% Chasan, 10% Mauzac, 10% Sauvignon Blanc, 5% Chenin

**Appellation :** IGP Pays d'Oc



### CHARACTERISTICS OF THE VINEYARD

**Soil:** clay and limestone

**Age of the vineyard:** 15-30-year-old vines

**Pruning:** Cordon de Royat

**Density of planting:** 4400 plants/ha

**Harvest:** mechanical at night

**Average yield:** 65 hl/ha

**Elevation:** 80-120m

**Climate:** Mediterranean



### CHARACTERISTICS OF THE WINE

**Alcohol:** 12,5 %

**Residual sugar:** 2,5 g/l

**Total acidity:** 3.5 g/l

**pH :** 3,45



### VINIFICATION

Destemming of the grapes. Each variety is vinified separately. Pneumatic press, racking at 6-8°C and slow fermentation at 16°C with selected yeast. The press wine is then incorporated in the free-run-juice.

**Ageing:** in stainless steel vats.



### TASTING NOTES

**Colour:** bright gold with green tints.

**Nose:** complex with citrus and white flowers notes evolving towards tropical fruit aromas.

**Palate:** fruity, rich and vivid. Good balance with crispy finish.

**Food & Wine pairing:** ideally served at 10° C, it will be a perfect match for a white fish ceviche, salads, and all light meals. Very good on its own too.

**Cellaring:** 2-3 years.