

# Trebbiano



**Denomination :** Vin de Pays White Coteaux de Cèze  
**Vintage :** 2006  
**Content :** 75 cl

**Composition :** 90% Ugni blanc, 10% Viognier  
**Soil :** Clay-silty  
**Vineyard :** Young vines, Royat cordon pruning, grass coverage, no use of pesticides, green harvest if necessary  
**Yield :** Limited at 50 hectolitres/hectare  
**Harvest:** By hand, sorting on the vineyard

## Organoleptic properties :

**Colour :** Light golden  
**Nose :** Fresh, floral and fruity flavour (stone fruits)  
**Palate :** Smooth and pleasant, without dominant acidity

## Our service advices :

- Service temperature : ca. 10°C
- Drinking perfectly now
- Cellaring : 2-3 years
- Excellent as Aperitif
- Food and wine pairing : To taste to starters, fresh seafood, grilled fish, fresh or creamy cheese...

**Vinification :** under daily temperature control and measure of density

Destemming and crushing

Maceration on the skins between 4h and 24h at 15°C

Pressing

Must settling and fining between 36 and 48h

Yeasting and fermentation during 10 to 15 days at 17/18 °C

Racking

Earth filtration by oenologist within winter

Sterile filtration

Bottling at spring