



Les Cimels White

"bouquet of fruit" in occitan language

Vintage : 2017

Awards :

2016 : Wine Advocate Parker :

Déc 2016: 86/100

2016 : Wine Advocate, Parker :

Oct 2017 : 86/100

Out put :

45 hl/ha

Varietals :

Grenache Blanc(60%), Rolle (10%),

Roussanne (30%)

Wine making process :

The grape is harvested by hand.

This white wine is crushed directly from picking. Fermentation is made in tank for the 3 varietals at low temperature (no wood)

Tasting notes :

Low outputs and full maturity give this wine a gentle, ample and very fresh mouth. The fermentation in tank enables to keep freshness. The superb fruit make this wine explosively good now.

Service temperature : 10-12°C



This label symbolizes our commitment to being part of our generation and that of future generations. It reflects our choice to practice environmentally friendly farming. Respect of the environment is rooted into our genes at the Domaine

We :

- *Cultivate the soil.*
- *Turn down plastic packaging materials.*
- *Are energetically self sufficient due to our own production of solar energie.*
- *Make our own compost and favor natural organicamendments.*
- *Use recyclable cardboard using recyclable water-based inks.*
- *Prioritize the use of wooden stakes.*

More information :

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