



TECHNICAL SHEET

Petite Immortelle Blanc

Côtes Catalanes, 2020



Variety/Varieties

50% Vermentino
50% Grenache Gris

Grapegrowers

Domaine Bousquet

Harvest Dates

Mid-September

Vineyard Sites

Domaine Bousquet

Climate

Mediterranean

Soil

Chalk and clay

Vine Management

In conversion

Serving Temp

10 °C

Cellaring Potential

3 to 5 years

Alcohol

12.5 %

Residual Sugar

<1 g/l

pH

3.13

Total Acidity

5 g/l

Wine Making

Pressed directly into tank with cold settling prior to alcoholic fermentation between 16 and 18°C with lees stirring. Aged in concrete tanks with full lees and regular stirring for 2 months.

Palate

Fresh attack with good acidity, balanced with fat and volume. Fruity with a savoury finish.

Colour/Appearance

Pale yellow with green and silver tints.

Aroma/Bouquet

Gentle, smokey nose with notes of citrus, pear, white peach and white flowers.

Food Pairing

Delicious on its own or served as an aperitif with shellfish, scallops, grilled fish, pasta, sushi, goat cheese or comté.