

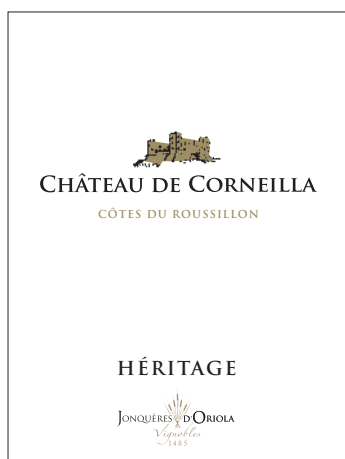
CHÂTEAU DE CORNEILLA

HÉRITAGE *white*

There have been more than 27 generations of the Jonquères d'Oriola family working as wine growers since 1485. The family is inextricably linked with the vine as well as with the equestrian world. We cultivate 95 hectares of vines spread across different properties between the south of Perpignan and Collioure in the Roussillon (South of France)



Région : Roussillon
Appellation : AOP Côtes du Roussillon
Blend : Château de Corneilla, Héritage
Colour : White
Grape varieties : Macabeu, Grenache Blanc, Vermentino
Terroir : Terroir on quaternary terraces – clay and chalky soils
Sustainable agriculture certified HVE3 (High Environmental Value)
Contents : 50cl, 75cl



PRODUCTION METHODS

Pneumatic pressurisation,
Fermentation at low temperature
Ageing for 3 months on fine lees in tank

TASTING- ELEGANT & MINÉRAL

Appearance : Pale yellow

Nose : Perfumed with notes of white and citric fruits

Palate : Fresh and generous attack. A harmonious ensemble with notes of white fruits and a point of minerality

SERVICE

Temperature of service : 10°C

Keeping : 3 years – to enjoy in its youth



CHÂTEAU DE CORNEILLA
CLASSIC RANGE



JONQUÈRES D'ORIOLA
VIGNOBLES