VIN ÉPICURIEN

LA CANAILLE 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)

Derrière les figote

LA CANAILLE

- VIN ÉPICURIEN 3

- Mangan-brevan

- Ma

Région: Roussillon

Appellation: IGP Côtes Catalanes

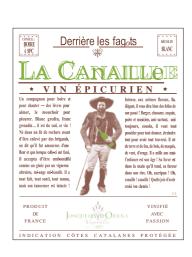
Blend : La Canaille Color : White

Grape varieties: 50% chardonnay, 50% Grenache Blanc

Terroir : Terroir of the quartenary terrasses – hillside clay stony soils

Sustainable agriculture certified HVE3 (High Environmental Value)

Contents: 75cl



PRODUCTION METHODS

Direct pressing,

Fermentation at low temperature,

Ageing on fine lees in tank

TASTING

Appearance: Pale yellow with light gold reflections

France

Nose: Intense et floral

Palate: Notes of stone fruits and white fruits

SERVICE

Temperature of service: 10°C

Keeping: 3 years – to enjoy in its youth



