

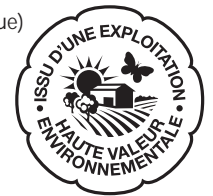
CHÂTEAU DE CORNEILLA

L'INFINI *moelleux*

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 : IGP Côtes Catalanes
Blend : Domaine du Paradis, L'Infini moelleux
Colour : White
Grape varieties : Muscat d'Alexandrie
Terroir : Coastal terroir – clay soil with lemons / limestone
Sustainable agriculture certified HVE3 (High Environmental Value)
Contents : 75cl – Cork



PRODUCTION METHODS

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

TASTING

Appearance : Pale yellow

Nose : Fine and elegant, white flower aromas, as well as of honey and pears

Palate : Good balance between roundness and vivacity.
Elegant in the mouth with fresh fruit aromas.

SERVICE

Temperature of service : 10°C

Keeping : 3 years – to enjoy in its youth



DOMAINE DU PARADIS
INFINI RANGE



JONQUÈRES D'ORIOLA
VIGNOBLES