



*Agriculture Biologique depuis 2009*

## **ARPILLUS 2019**

### **Tasting notes:**

An aromatic explosion, rich in apricot and exotic fruit notes. Great sweet tastiness in the mouth carried over to the nose. The grapes are harvested at just the right moment for a perfect crispness.

### **Food and wine pairing:**

This generous wine will be a perfect aperitif served with a soft-rind cheese such as Munster or *Époisses*. It will also pair well with a fish curry.

### **Service:**

Serve at 11-13°C.

### **Vineyard, terroir and vinification:**

Blend of Viognier (50%) and Muscat à Petit Grains (50%) before fermentation. Vines are on meagre soils with many stones. The soil provides the grapes with intense aromatic concentrations.

IGP Pays d'Oc Blanc

Alcohol: 13.5%

Sulphites: 56 mg/l

A slight deposit of crystals is a natural phenomenon

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