



Agriculture Biologique depuis 2009

ZEPHYR

Tasting notes

Zephyr is a wine with a very pale colour, the nose is lychee, citrus and passion fruit. The mouth has aromas of candied lemon.

The natural sugars add roundness and texture to the wine.

Food and wine pairing:

This wine is naturally sweet and can be paired with dessert. The faithfulness of the dessert would balance the sweet content of the wine.

A strawberry salad/light mint syrup/parmesan tuiles/almond tart or fruit tart. You can also present a slight challenge to the balance and accompany the wine with Roquefort cheese and a few walnuts.

Service:

Serve at 10°C.

Vineyard, terroir and vinification

Zephyr arose out of a meeting with winemaker friends.

We selected grapes together and created this blend of different Muscat grapes grown in the Sète region.

We are pleased to offer you the fruit of this collaboration.

Vin de France Blanc Doux

Alcohol: 14%

Sugars: 45g/l

Sulphites: 119mg/l

A slight deposit of crystals is a natural phenomenon.

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