



DOMAINE
DELEUZE-ROCHETIN
Agriculture Biologique depuis 2009

ARPILLUS 2020

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: 12.5%

Sulphites: 51 mg/l

A slight deposit of crystals is a natural phenomenon

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