



PEY BLANC N°1 BLANC

AOP COTEAUX D'AIX-EN-PROVENCE



BLEND



Vermentino
Ugni Blanc

VINIFICATION



Low temperature maceration on Vermentino before pressing. Extra-cold pre-fermentation on lees. Conservation in stainless steel tanks before bottling.

TERROIR



Clay and limestone, vines of 15 years of average age, sustainable agriculture.

TASTING



Pale robe with golden reflections. Floral and white fruits notes. Elegance, finesse and aromatic length.

IDEAL



Perfect on delicious fish, white meat or just as an aperitif.



8°C-10°C



75 cl



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