



PEY BLANC PLURIEL BLANC

AOP COTEAUX D'AIX-EN-PROVENCE



BLEND



Vermentino
Clairette
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 30 years of average age, sustainable agriculture.

TASTING



Pale robe with green reflections. Hints of citrus, peach, white flowers. Elegant, lively, fresh.

IDEAL



To sip as an aperitif, on the shaded terrace, or with beautiful fish, and of course great on shells.



8°C-10°C



75 cl



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