

PIERRE
**PIERRE CARCASSONNE
SAUVIGNON BLANC**

CARCASSONNE • OCCITANIE • FRANCE • EUROPE

TECHNICAL DETAILS

The Estate

Carcassonne's fortifications provide the perfect vantage point for gazing over the wine country that peacefully encircles the city, with Malepère bordering to the west, Minervois and Corbières to the east, and to the south, the foothills of the Pyrenees.

Wine Making

The grapes are picked at night to preserve the grapes' quality potential. After a first settling of the gross lees for 12 hours at room temperature, the must is cooled and kept on its fine lees at a low temperature for several days, in order to develop the potential and aromatic complexity before the start of fermentation, at 17-18°C for around 15 days.

Food Suggestions

Pairs well with avocado and fresh crab toasts, cod fritters or asparagus in butter.

SCAN >>

More About
This Wine



ATTRIBUTES

- Available Size: 750mL (12 pc)
- ABV%: 12
- Class: White

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VINTAGE IMPORTS

Importer & Distributor of Wines & Spirits

