

Domaine de MOULINES

IGP PAYS D'HERAULT

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On the land which has been the family's for five generations, the Saumade family has always held great importance to the production of quality wines. The Mediterranean Sea's proximity as well as the clay-limestone soil allow a wide selection of grape varieties which are then carefully vinified, permitting the production of wines that are enjoyed in France and around the world - 60% of the production is exported (Europe, Canada, the United States, and Japan).

VINIFICATION :

The Prestige Blanc is vinified traditionally :

After the mechanical harvest on optimally ripe grapes, the destemming process is done before pressing the harvest. Then, the must is cooled and settled. The limpid juice is then extracted and the lees are filtered.

Fermentation takes place in stainless steel tanks at 16-18°C.

Sustainable agriculture

Prestige Blanc

A blend of Chardonnay, Viognier and Vermentino, this wine is vinified and aged in 600 litre oak barrels for twelve months, just enough to prevent the wood aromas from dominating varietal notes.

Prestige Blanc for the Domaine de Moulines is a gourmet wine with citrus, pineapple and vanilla aromas. The body of this wine is well-balanced with the acidity of the Vermentino.

Average alcohol content: 13,5% vol.

Best served at 12°C.

Conservation: 5 years maximum.

Grape varieties: Chardonnay, Viognier et Vermentino.

Aromas: Vanilla, citrus, exotic fruits.

