

MAS CABANEL

AOP Duché d'Uzès – White



Soil: Limestone-Clay

Varieties: Viognier, Grenache Blanc, Roussanne

Age of Vines: 20 to 40 years old



Vinification: Destemming and crushing, direct pressing, fermentation in barrels



Ageing: 50% oak barrels

ABV: 13% vol

Yield: 55 hl/ha

- **Visual Aspect:**

Pale with white gold reflections



- **Nose:**

Nose of fresh lemon and almonds

- **Palate:**

Lively and balanced in the mouth with a zippy finish



Food Pairings:

Chicken breasts, trout with almonds, cheese and dried fruit



Service Temperature: 10-14°C

Conservation: 2 to 3 years

