

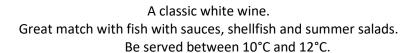
PLOT SELECTIONS

GUILHEM WHITE









| NAME OF THE WINE | Guilhem White |
|------------------|---|
| COUNTRY/ REGION | France/Languedoc. |
| TERROIR | Terroir of Pinet. |
| APPELLATION | IGP Pays d'Hérault. |
| COLOUR | Bright pale gold |
| NOSE | Fresh, with a hint of yellow flowers and yellow fruits. |
| PALATE | Splendidly lively. |
| FINISH | Fleshy yet fresh |
| SOIL TYPE | Clay and limestone terroir close to the Thau Lagoon. |
| GRAPE VARIETIES | 40% Grenache White, 30% Sauvignon White & 30% Rolle. |
| VINIFICATION | 100% De-Stemmed. Slow maceration with skin contact during 2 to 3 hours in refrigerated tank. Under controlled temperature between 16°C and 21°C. |
| MATURING | 5 to 6 months in stainless steel tank. |
| YIELD | 65 hl/ha. |
| ALCOHOL | 12,5% Vol. |
| TO DRINK | Within 2 years. |
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