

Domaine La Maionnette Blanc IGP Mediterranee

Domaine La Maionnette

France - Provence

Domaine de la Maionnette is produced from grapes benefiting from an ideal location next to the river and planted on a clay-limestone based soil with a silty character, which brings suppleness, roundness and lightness to the wines.

La Maionnette is a brilliant straw yellow colored white offering delicate aromas of citrus fruits, and fresh notes of pear and apricot. Rich and round on the palate, and a good balance.

Specifications

Wine Type	White
Varietals	30% Rolle, 30% Viognier, 20% Semillon and 20% Sauvignon Blanc
Age of Vines	Average 15 years
Soil type	Clay and Limestone
Vinification	Harvest at night to keep freshness. manual sorting 100% destemmed. Cold maceration, fermentation in temperature controlled stainless steel vats. Aged on the fine lees for 1 months. No Malolactic fermentation.
Pairings	Domaine La Maionnette Blanc IGP Mediterranee is perfect with Seafood or fish.



Codes, Weights and Measures

UPC	7 84585 02994 5
Units/Case	6
Unit Size	750 mL
Container	bottle
SCC	1 07 84585 02994 2
Case Weight	19
Cases/Pallet	50
Layers/Pallet	12
ABV	12.50%
SRP	\$ 24.50 USD 750mL Bottle

