

# White

## Cuvée Spéciale

Cuvées Spéciales are produced in the three colors; rosé, white and red. Owing to particular care of the training of the vine and of the harvest, vintages are from a distinguished regular quality.

### Grape Varieties :

The grapes selected to make this wine are Ugni-Blanc and Rolle (also named Vermentino). The Ugni-Blanc gives nervosity and acidity to the wine and the Rolle flower and exotic fruits flavors.

### Vinification process :

- Harvesting occurs at night to preserve the freshness of the grapes. Grapes are then filtered in a grape cooler and completely "inerted" with some carbon dioxide.
- The set up of the crushing stage is preceded by a cold fine layer maceration of about 2 hours, which stops the improvement of the color and allows the production of a very pale colored wine.
- Maturing and clarification last for 4 to 6 months. The wine is bottled in spring.

### Matching with food :

For the aperitif or with grilled fishes, this wine is really appropriate to all your meals.

### Tasting notes :

The color is a pale yellow with a green sheen. The wine is complex with exotic fruits tastes and fresh with final citrus fruits aromas.

Best served : 8 /10°

Domaine de  
**La SANGLIERE**

3886 route de Léoubé 83230 Bormes les Mimosas  
Tel : 04 94 00 48 58 Fax : 04 94 00 43 77

