



What?

Name: Pourquoi Pas ?

Appellation: AOC/AOP Languedoc

Color: white

How?

Grape varieties: 60% Roussanne, 30% Marsanne, 10% Vermentino

Vines: 14 to 18 years old

Yield: 45 hl/ha

Culture: sustainable agriculture, harvested by hand, clay and limestone soils

Winemaking: press wine, must settling at cold temperature within 48 hours, vinification at 20°C, fermenting 15 days in vats and maturing on fine lees for 5 to 6 months; 15% ageing in oak barrels

How much?

Alcohol: 13% alc./vol.

Packaging: bottle of 750 ml and magnum of 1 500 ml

Annual average production: 10,000 to 12,000 bottles

Ageing potential: at its best 2 to 5 years after the harvest

Serving temperature: around 12°C



The vintner's notes

- Nice pale yellow robe with slight green glints.
- The nose is pleasing with delicious citrus notes and white fruits like pear!
- Simultaneously fresh and fleshy in the mouth, this white wine is original: minerality, strength and freshness, closer to Loire or Burgundy type of wines than Languedoc ones. Nice elegance!

Wine & Food

- Ideal on classic roasted chicken or turkey, Saint Jacques melted in butter, seafood or goat cheese.

CHÂTEAU DE VALFLAUNÈS - Fabien Reboul

128 route de Trente Loups, F-34270 Valflaunès, FRANCE

Tél. +33 (0) 4 67 55 76 30 - Mobile : +33 (0) 6 83 48 37 85

Email : chateauvalflaunes@gmail.com - Site Internet : www.chateauvalflaunes.fr