



## What?

**Name:** Pourquoi Pas ?

**Appellation:** AOC Languedoc

**Color:** white

## How?

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

**Vines:** 14-23 years

**Yield:** 45 hl/ha

**Terroir:** clay-limestone soils and scree from Pic Saint-Loup.

**Farming:** certified Organic (FR-BIO-15)

**Winemaking:** Press wine. Cold settling within 48 hours.

Fermentation at 18°C, 15-day maceration, then 6 months ageing in tank.

## How much?

**Alcohol content:** 13% alc./vol.

**Format:** bottle of 750 ml and magnum of 1 500 ml

**Annual average production:** 10,000-12,000 bottles

**Cellaring potential:** at its best 2-5 years after harvest

**Serving temperature:** around 12°C



### The winemaker's comment

- Nice pale colour with silvery highlights
- The nose is pleasing with aromas of pear, pineapple and wild fennel, with a chalky mineral lift.

Freshness and lightness makes it delicate and wonderfully easy to drink.

### Food pairing

- As an aperitif, or with a sauced fish like pike-perch with white butter.

### 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

chateauvalflaunes@gmail.com - www.chateauvalflaunes.fr

