

SAS Moulin de GASSAC

PLOT SELECTIONS

FAUNE



Strict selection of old vines on very poor and mineral "terroirs" with a strong personality. A wine to enjoy with rich fish, shellfish, "foie gras", or as an aperitif.

Best served between 10°C and 12°C

NAME OF THE WINE	Faune.
COUNTRY / REGION	France / Languedoc.
TERROIR	The Thau Lagoon region.
APPELLATION	IGP Pays d'Hérault.
COLOUR	Pale gold.
NOSE	Powerful. Explodes with aromas of apricots, pears and white flowers.
PALATE	Harmonious, well balanced. Delicate hints of white flowers.
FINISH	Full, smooth yet fresh ending on exotic fruit.
SOIL TYPE	Clay and limestone terroir with quartzite. Rich in marl.
GRAPE VARIETIES	50% Viognier, 50% Chardonnay
VINIFICATION	100% De-stemmed – slow maceration with skin contact during 10 to 12 hours in refrigerated tank. Pressed, then vinified under controlled temperature.
MATURING	4 to 5 months in stainless steel tank.
YIELD	60 hl/ha.
ALCOHOL	13 % Vol.
TO DRINK	Within 2 years.

SUSTAINABLE
**TERRA
VITIS**
VITICULTURE

