

CELLIERS D'ORFEE

Great wines signing Languedoc

GRAFFAN 2009

White Wine

Terroir: LEZIGNAN

Appellation: AOC Corbières

Soil type: Clay and limestone

Grape variety :

Maccabeu	62 %
Grenache Blanc	30 %
Muscat petits grains	8 %

/Alc: 13%

Vinification :

Direct pressing, low temperature fermentation enhances fruit character. Disturbance of fine lees.

Tasting Notes:

Appearance: an attractive clear and bright yellow pale colour.

Nose: intense, complexe and pronounced nose with floral aromas ,honeyed, fruity notes like pear , apple and also exotic fruits .

Palate: very well balanced,full, with a nice freshness which gives a great elegance to this wine.

Long and intense aftertaste on floral and honey aromas.

Matching food and wine:

To be served as an aperitive with fish and seafoods, or white meats , goes perfectly with goat cheeses but is very pleasant on its own too !

Best enjoyed within: 18 months

Award:

Vintage 2008 ~ Silver Medal at Concours Mâcon in 2009



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