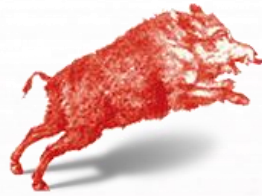


Triennes



LES AURÉLIENS BLANC

GRAPE VARIETY

Chardonnay, Rolle, Grenache blanc, Viognier and Ugni blanc

YIELD

From 30 hl/ha to 40hl/ha

SURFACE

7,5 ha

NUMBER OF BOTTLES

30000

COLOUR

White

VINIFICATION

- Fermentation and ageing in a mix of steel tanks, large oak casks and barrels.
- Malolactic fermentation depending on the balance of the vintage.
- Regular lees stirring.

ELEVAGE

6 to 7 months on lees, either in barrel or in tank.

TASTING NOTES

- Bouquet of orange zest and waxy lemon rind accompanied by white flowers such as linden blossom.
- The wine has medium acidity with notes of raw almonds and pith.
- A light-footed alcohol and a subtle presence of oak allows for a bright expression of the fruit.
- Organic from vintage 2011.



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