

Vign
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crea
teurs

Abbatiale de St-Gilles

Blanc, Millésime 2023

AOP Costières de Nîmes

- Les Emblématiques -

Eco-designed range:

Use of a returnable bottle, certified paper with washable glue for easy reuse, a paper format that allows labels and back labels to be grouped together, and ink made from natural pigments derived from minerals and plants.

Grape varieties :

53% Roussanne, 38% Grenache blanc, 9% Marsanne
75cl

Wine-making :

The grapes for this white wine are harvested at night to preserve their freshness. This is followed by direct pressing and cold static settling, followed by low-temperature fermentation.

Tasting :

This white wine has a lovely pale yellow colour. The nose is expressive, opening with aromas of white flowers and citrus fruit. The palate is delicious, with notes of white-fleshed fruit and gingerbread.

Food pairing:

Perfect match with grilled or cooked fish, blue-veined ham, goat's and ewe's cheeses. Or as an aperitif with anchoïade!

Serve at: 10-12°C

Cellaring: 1-2 years



A wine reinvented by our sustainable winegrowers

www.vigneronscreateurs.com