

MYTHIQUE PAYS D'OC GRENACHE WHITE

MYTHIQUE

IGP PAYS D'OC

Soil: clay-limestone

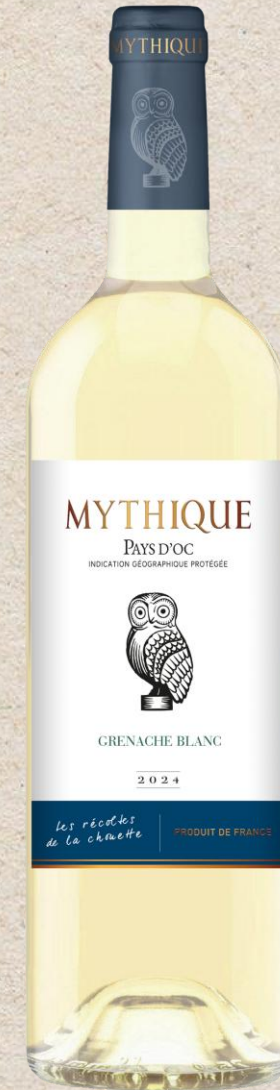
Grape varietal: white grenache

Winemaking process: mechanical harvest - plot selection – direct pressing - fermentation with temperature control.

Tasting notes: The color is pale yellow, bright, with golden reflections indicating good maturity. The nose is clean and expressive, offering a fruity bouquet of white-fleshed fruits (pear, apple) and hints of citrus (lemon, grapefruit). Some light floral nuances (acacia flower) add freshness. On the palate, the attack is round and broad, with a slightly creamy texture but well-balanced by a pleasant liveliness. The fruit is present, simple yet indulgent, with a predominance of fresh fruits and a light touch of honey. The finish is smooth and pleasant, leaving an impression of lightness and freshness.

Pairing recommendation: a simple yet delightful wine, perfect for convivial moments or aperitifs. It pairs wonderfully with light dishes such as a seafood salad or fresh cheese.

Service temperature: 8-10°C



Available in 75 cl and 3L BIB

