

BALLADE EN STRAMINER

Domaine de Bachellery
Pays d'Oc IGP – White wine

TECHNICAL FEATURES

Gewurztraminer, harvested in over-ripeness , an exception in Languedoc.

Grapes are very carefully protected against any oxidization, as soon as picked up and during the carriage into the cellar. Night harvesting, when the temperature is the lowest. Complete destalking, direct pressing into CO² atmosphere. Stalling for 24 hours, and immediate racking at 8°C : the clearest juices only are selected. Fermenting process set off with selected yeasts addition, in stainless steel tanks, under heat monitoring, during 30 to 40 days.

The fermentation is stopped after tasting, at 13,5% /14,5% alc., in order to preserve some natural residual sugar.

TASTING NOTES

Nice light gold colour, with green shades.

A complex nose of mango chutney, candied orange.

Full and fresh on the palate, with a perfect balance and expression, with nice notes of pear. A sunny Gewurztraminer, an original and charming fine wine. Good ageing potential: if tasted young, within 3 years after the harvest, dominating flower aromas; later on, predominating candied exotic fruit notes.

SERVING ADVICE & FOOD PAIRING

Always keep your bottles laying down, in a dark and fresh place (between 10 to 15°C). Let your wine stand a few days, after buying it.

Delicious served as a drink, it's a perfect match with "foie gras", meat or fish in a creamy sauce, sweetbread, "bitter-sweet" cooking, Asian or Indian food, and also cheese and chocolate cakes... Best served chilled, at 10°C.

