

**BACCALARIUS**  
*Domaine de Bachellery*  
*IGP Pays d'Oc White*  
(Chardonnay, Roussanne, Marsanne)

TECHNICAL FEATURES

Very high protection of the grapes against any oxidation, from their picking and during their transport to the cellar. Harvest at night, at cool temperature. Complete destemming, direct pressing under CO2 atmosphere. Stabilization for 24 hours and immediate settling at 8°, selection of clear and white juices only. Fermentation caused by the addition of selected yeasts, in stainless steel vats, under permanent temperature control, for 30 to 40 days.

Aging in French oak barrels for 6 to 12 months.

Alcohol content: 14%

TASTING NOTES

Pretty straw color, very light.

Expressive nose dominated by notes of exotic fruits, banana, ginger. Fleshy, fresh and balanced palate, with notes of white flowers and pear.

Tense and delicious finish. Nice length.

CONSEILS DU SOMMELIER

The bottles must be kept lying down, in a cool place (10° to 15°), protected from light.

Matches with fish in sauce, such as a fillet of monkfish with sage, fried mushrooms, roasted white meats, preparations with crème fraîche. Also very pleasant as an aperitif.

Serve chilled, at 11°C.

