

# Montagnère

## IGP Ardèche White 2015

14 % vol.



### Vineyard

Surface : 2 Ha

Plantation density : 4000 plants/Ha

Average age of the vines : 25 years

Average yield : 35 Hl/Ha

Type of soil : clay-silt-limestone, South-eastern orientation



### Culture

Led in Organic Agriculture certified by Ecocert. Double Royat cordon pruning. Copper and sulphur based treatments, additives from natural origins.



### Vinification

Mechanical harvest. Skin maceration for 24 hours. Pressing. Racking of the must. Yeasting from basic dry yeasts. Slight fining. Raised on lees for 4 months.



### Bottling

At the estate, with our own material. No stabilisers. Earth filtration, then filter plate to block the malolactic fermentation. Adjustment sulphiting.



## Mas d'intras

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### Grape varieties

Chardonnay 60%

Sauvignon Blanc 25%

Viognier 15%



### Ageing

12 to 14°C.

2 years maximum.



### Savouring



8°C to 10°C



The Chardonnay's fruit, associated with the delicate lemon features of the Sauvignon and the fleshy Viognier, result into a fresh and round wine. Its fruity aromas smells of passion fruit and mango. Its taste is fresh, light, and round, and contains hints of grapefruit, peach, and oranges.



Light and fruity, this wine is perfect with fish, exotic meals, or as an aperitif.

AVAILABLE IN 375 ml et 750 ml FORMATS.

