

LE BLANC DE LA DOURNIE

FICHE TECHNIQUE

Denomination :

Vin de Pays D'OC

Localisation :

Commune de
St-Chinian.

Soils types :

Grounds of alluvial
plain boarding the river
Rich and deep soil

Surface :

2 ha
4000 plots/ha

Yields :

40hl/ha

Grape Varieties :

Roussanne
Viognier
Vermentino

Training and

Growing :

« Agriculture
raisonnée »
Cordon Royat training
Trellised plots

Harvest :

By hand

Vinification :

Once the grapes
harvested, follows a
natural juice settling by
gravity, then a slow
fermentation in vat
controlled with racking.
At the end of the
fermentation, the wine
is kept in vat on the lies
with batonage, for 2 to
3 weeks.

Light fining and
filtration before bottling.



The wine estate is situated north-west of Béziers, in the village of Saint Chinian.

The two hectares we harvest to make the "Blanc de la Dourine", are from grounds of alluvial plain boarding the river.

These rather rich and deep grounds make it possible type of vines to reach beautiful maturity without stress, supporting the form of the fruit.

The « Blanc de la Dournie » is a « Vin de Pays d'OC », blend of Viognier, Vermentino and Roussane.

Manual Harvesting in September with a hand picking on the vineyard. Our yields never go higher than 40hl/ha on average. Using "culture raisonné" principles we take great care in the cellar to make wine as naturally as possible.

Tasting notes : Pretty expressive and tasteful nose dominated by exotic fruits and citrus. Refreshing and fruity it's an elegant white wine.

Serve between 12 et 14°C