

VIGNOBLES FRANÇOIS BOYER

COSTIÈRES DE NÎMES BLANC



Yellow with a silver iridescence. Nose of white flower and lemon. A refreshing and acidulous mouthfeel with notes of citrus and white pepper. A fresh and crisp wine, ideal as an aperitif wine, with fish, shellfish and cheese. Serve chilled at 8°C, 2 years of cellaring.

Color: White

Grapes: 20% Viognier, 10% Vermentino, 40% Roussanne and 30% Grenache

Soil: Chalky-clay, Pebbles

Age of Vines: 18 years old

Altitude: 10 m

Yield: 50 Hl/Ha

Farming practices: organic

Fermentation: Hand-picked and traditional vinification at 16°C

Aging: 4 months in tanks

Production: 30,000 bottles