

Domaine la Bosque

*La Régalade Blanc IGP Hérault Monts de la Grage*



Drinking "à la régالade" consists of drinking without bringing the container to the mouth. Olivia and Maxime's grandparents drank this way, from a flask, especially during the harvest.

Vinification: Organic farming (AB certified), very low amount of phytosanitary input. Hand harvest. No SO2 added during fermentation. The wine ages in stainless steel. No fining and filtration just at bottling with a minimum amount of So2 added.

Grape varieties : 100% Grenache Blanc

Soil : 100% schist soil

Alcohol : 13.5%

Tasting notes :

Vibrant and aromatic. Delicious with salads, ratatouille and fish dishes.



Organic

