



Domaine de la Prose "Embruns" Coteaux du Languedoc Blanc

Elegance and opulence characterize the Embruns Blanc from Domaine de la Prose. Poire William, yellow stone fruit and preserved citrus notes. Great with poultry tagines, grilled fish, brebis or chevre.

VARIETIES: 40% Roussanne / 40% Grenache Blanc / 20% Vermentino

CLASSIFICATION: Coteaux du Languedoc AOC

VINEYARDS: Vineyards surrounding the domaine. Oldest vines planted in 1993 – youngest vines in 2011

VINEYARD SOILS: Clay, limestone, small pebbles and scree.

FARMING: Biodynamic

WINEMAKING: Fermentation in barrel via native yeasts. Malolactic fermentation completed.

AGING: 6 months aging barrique (light toast)

