FRINGE
SOCIÉTÉ



TASTING NOTE

VINTAGE	VARIETY
2021	100% Grenache Blanc

REGION

IGP Pays d'Oc

TASTING NOTE

Juicy, crisp & refreshing white peach & citrus with tropical mango & a touch of lemon blossom.

TERROIR

The region benefits from the Mediterranean climate. With its coastline bordering the region in the South, it provides hot and dry summers for a perfect maturity. On the other side, the Black Mountain brings enough humidity and cool temperatures for the vineyards to produce fruit packed with delicate and elegant aromas due to a long, cool growing season. This exceptional climate and geographical location are a paradise for this world-class varietal.

VINTAGE

2021 saw challenges for producers across Pays d'Oc. A heatwave in February and March promoted early bud break, whilst July and August were marked by drought and relatively high temperatures. Whilst the growing season was shorter than normal, the resulting fruit showed a marked intensity and ripeness compliment by a soft acidity from the cool nights and consistent breezes from the South.

WINEMAKING

Picked during the night to keep the acid levels at their optimum, the fruit was pressed and the first juices are selected to enhance the wine's golden colour. The fermentation was led between 12 to 17°C to ensure primary fruit characters and striking acidity. Once ferment was complete, the wine as bottled. The final alcohol is 12.5%.

life is more interesting
on the fringe