

2009 WHITE
COQUILLE D'OC
(cock-y dock)



Vintage

2009

Grape Variety

40% Sauvignon Blanc

40% Chardonnay

15% Viognier

5% Muscat

Yeild

Sauvignon Blanc 70hl/ha

Chardonnay 40 hl/ha

Viognier 30 hl/ha

Muscat 50 hl/ha

Alcohol

13% Vol.

Residual Sugar

0.79 g/l

Total Acidity

3.10g/l H₂SO₄

Pressing Process

In all cases, the free run juice from the grapes was kept separate from the pressings.

Fermentation

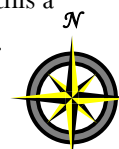
The juice went through primary fermentation in temperature controlled stainless steel tanks.

Storage

This wine remained in temperature-controlled stainless steel tanks until bottling in January 2011, and in an air-conditioned bottle storage thereafter.

Tasting Notes

Very pale yellow in color. Fresh, zingy, citrus fruit flavors and wonderfully peachy aromatics combine with a surprisingly rich finish making this a perfect, light, lunchtime white.



41 North Imports, Ltd.