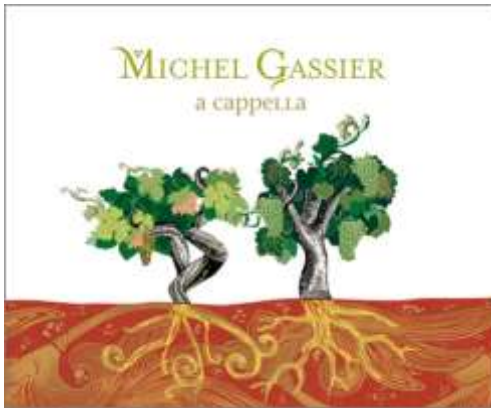


A CAPPELLA 2017



In music “a cappella” means without instrumental accompaniment. Here each voice that is Viognier and Colombard unite in a blend inspired by German Trocken wines. Its dash of residual sugar pairs beautifully with a hint of acidity. Harmonious and dry, A Cappella is an incredibly versatile food-friendly compliment to your table. Luscious yet balanced, it retains a wonderful freshness.

Terroir : clay and limestone – Vin de France

Varietals : 55% Colombard et 45% Viognier

Vinification :

- harvest at peak maturity
- cold skin contact maximize primary fruit: 12 hours for the Viognier and 48 hours for the Colombard
- partial racking of the must
- fermentation in cement vats at 16°C
- cool to 1°C and then crossflow filtration to interrupt fermentation

Tasting Notes :

- *Appearance* : pale yellow with green highlights.
- *Nose* : very aromatic, predominantly aromas of citrus, stone fruits (peach, apricot) but also exotic hints, such as passion fruit.
- *Taste* : lush & rich with a fusion of fresh fruit & subtle spicy notes. The light finish is very refreshing.

Aging Potential: enjoy now

Accolades:

89 pts – *Jeb Dunnuck*

Silver Medal – *Concours Anivin de France 2018*



Food & Wine Pairing: serve around 45°F (8-10°C)

cheeses	meats	seafood	garden	herbs	method	sauces	desserts
gorgonzola	chicken	sushi	snap peas	coriander	stir fry	sesame	pears
goat	pork	shrimp	asparagus	mint	sautéed	fruit	sorbets
cheeses	veal	mahi mahi	kale	ginger	raw	salsa	citrus
						teriyaki	salad

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