

LES DOMAINES BARSALOU

(LANGUEDOC, FRANCE)

<http://www.barsalou.vin>



From the 1960s, while the restructuring of regional wine production began, Languedoc winegrowing experienced major qualitative innovations. In 1976, Claire, great-granddaughter of Emilien Raissac, and her husband, Yves Barsalou, acquired the estate of Saint Maurice, whose winery they expanded. They continued the development of the family business with their two sons, Éric and Jean-Yves, taking over Château Villenouvette's vineyard and winery in 1981. The same year, they produced their first rosé wine at the Domaine de Saint Maurice. Following the planting of new plots in and the modernization of the winery of Saint Maurice, the family started in 1984 in white winemaking. The efforts for the renewal of the vineyard and the equipment of the cellars were pursued in order to diversify the family production in Pays d'Oc wines and controlled designation of origin Corbières and Languedoc. In 1996, a aging cellar was built on the original family property which took the name of Château Aumèdes.

In 2006, Jean-Yves Barsalou created the Domaines Barsalou company to develop bottled wine and export sales. Today the wines of Domaines Barsalou are distributed in about twenty countries. From French gastronomy to spicy dishes from the Far East, Domaines Barsalou wines come to meet different types of cuisine and flavors around the world.

Louis Pinel IGP OC Vermentino 2017

CSPC# 805659

12x750ml

12.5% alc./vol.

Grape Variety	100 % Vermentino
Winemakers	Jean-Yves Barsalou
Appellation	I.G.P. Pays d'Oc.
Climate	Mediterranean, very windy. Dryness increased by the prevailing winds blowing from the west and north-west (Cers and Tramontana).
Vineyards	The soil is made up of Alluvial terraces.
Vinification/ Maturation	Skin maceration and cold must settling followed by a fermentation period of three weeks at low temperatures. Malolactic fermentation is not made.
Tasting Notes	The colour is pale gold colour. The aromas are fine and elegant wine, scents of hawthorn and yellow peach. The palate is fresh, well-rounded with nice acidity. Flavours of mango and green apple with notes of almond.
Serve with Cellaring	Perfect with fish, seafood or cheese. Drink within the next few years

