



DOMAINE CAMP AUCELS

2018 CRÉCERELLETTE BLANC

NATURAL WINE



GRAPE VARIETY: *VERMENTINO, MUSCAT, PINOT GRIS, & COLOMBARD*

COUNTRY: *FRANCE*

REGION: *LANGUEDOC*

VINEYARD: *CAMP AUCELS*

All the fruit goes into climate-controlled tanks where it ferments with all native yeast. The wine is left to age on the lees for 3 months to gain a little roundness in the mid-palate. Aromas of grapefruit, peach and minerals are followed by a fruit forward palate finishing with very lively acidity.

BIODYNAMICALLY FARMED

ROOTED SELECTIONS



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