



## **LE TRAU DE L'OUILLE MAS JANEIL FRANÇOIS LURTON**

Light golden colour with bright lights. The nose is complex and mixes freshfruit such as white peach, with blossom and some grilled notes.

On the palate the wine is well-rounded and slightly vanillaed with a good balance of acidity which gives it freshness.

The finish is long and elegant, with notes of toast, hazelnut and vanilla.

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<b>Producer</b>	François Lurton
<b>Country</b>	France
<b>Region</b>	Linguadoca-Rossiglione
<b>Grape Variety</b>	Garnacha Blanca, Macabeo
<b>Barrel</b>	10 Months
<b>Vintage</b>	2012
<b>Alc %</b>	14,5%
<b>Food &amp; Wine Matching</b>	Fish
<b>Bottle Quantity</b>	750 ml