

LES PERLES - Varietal wines IGP Oc

LES PERLES is a collection of varietal wines produced in different parts of Languedoc.

Each production site is selected for its terroir, which must be ideally suited to the grape variety.

By example, for places

situated near Mediterranean sea, the influence of sea gives some fresh and humid air during the nights, when winds are going from sea to earth, limiting hydric stress.

The whole process of production is rigorously monitored to make wines with the best

expression of each grape variety.

7 wines:

Red: Merlot, Cabernet Sauvignon, Syrah and Mourvedre

White: Sauvignon, Chardonnay, Viognier



Terroir : Different terroirs ideally suited to the grape variety
Mediterranean climate moderated by microclimates

Grapes : 100% varietal

Yields : between 50 and 75 hl/ha

Wine Making : Date of harvest at the optimal phenolic maturity
Mechanical harvest.

Les Perles Red:
Total destalking
Duration of maceration managed by tasting
Controlled temperature of fermentation limited at 27-28°C

Les Perles White:
Harvest early in the morning during the coolest moment of the day.
Work within saturated atmosphere (no oxygen) to protect must from oxidation
Pressing with enzyme addition
Racking of the must
Controlled temperature of fermentation limited at 16-18°C

Ageing : In tanks