



F A M I L L E  
**LAPLACE**



# Aramis Blanc Sec

## VIN DE FRANCE

### CÉPAGES

70% Colombard 30% Sauvignon Blanc

### TERROIR

The vineyards are in Gascony country, the sun-drenched land of the musketeers. The grapes are harvested, vinified, aged and bottled by Pierre Laplace.

### ÉLEVAGE

Aging in tanks for six months. Bottling after aging.

### VINIFICATION

Low-temperature fermentation for one week.  
Controlled-temperature fermentation (16°C).

### DÉGUSTATION

A pale yellow with green and silvery tints. Intense on the nose with notes of grapefruit, orange and exotic fruits. Balanced mouth aromas borne by its refreshing nature and long lasting aromas.

### ACCOMPAGNEMENT

An easy, pleasurable wine to drink cold with fish, shellfish, seafood or for the aperitif.

Si vous souhaitez recevoir plus d'informations vous pouvez nous contacter  
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Ce document appartient à la Famille Laplace. Pour une publication l'autorisation de la famille Laplace doit être accordée