



COLLECTION TRAMIER

L. TRAMIER & Fils
Depuis 1842

LAURENT DUFOULEUR
DOMAINE

Roncier

WHITE RONCIER

The Taste of Authenticity



TERROIR

Category : Vin de France

Geology : Soils with mixed composition (limestone, marl, silt)

KNOW-HOW

Harvest : The grapes are harvested in September, generally in fully ripe.

Wine making : After slow pressing, berries are put into stainless steel vats, and fermentation under controlled temperature will last 10 days around. Once fermentation is over, wine is aged on lees before bottling. The aim is not to use any barrel to preserve every varietal aroma.

TASTING AND PAIRING

Tasting :

Magnificent clear pale golden appearance. We can find fresh bread, orange blossom, apricot and flower of the fields' aromas develop in the nose. Wine is round and fat on the palate, with a pretty finish.

Wine and food pairing : Tapas, grilled fishes and fishes in sauce

Service temperature : between 8 and 10°C

Aging potential : To be drunk young, or can be stored until 3 years in good storage conditions.

Photo bouteille non contractuelle

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