

Mullineux White Blend 2010

Lemon-straw in colour, this wine has a nose of crushed rocks, green citrus, cloves and a floral perfume. The palate is full, rich and has a mineral core, with a fresh, clove-like finish.

Best served at 10° to 12° C

variety : Chenin Blanc | 80% Chenin Blanc, 10% Viognier, 10% Clairette Blanche

winery : Mullineux Winery

winemaker : .

wine of origin :

analysis : **alc** : 13.5 % vol **rs** : 2.8 g/l **pH** : 3.21 **ta** : 5.9 g/l **va** : 0.56 g/l **fso2** : 28 mg/l

type : White

pack : Bottle **closure** : Cork

ageing : This wine will show optimally when decanted in the first 3 years after bottling.

in the cellar : Bottled unfiltered after 11 months in older (3rd and 4th fill) French oak barrels, and one 2000L Foudre.