



LE VIEUX PIN

Petit Blanc 2019

Petit Blanc is a wine that is lithe but not light. It is fun and free of heavy-handed winemaking. No new oak, no malolactic fermentation, no battonage, no nonsense. A wine that hits way above its weight and delivers a strong quality/price ratio. A wine that you can readily be opened on a weeknight and pair with a variety of cuisine without putting a dent in your wallet.

The 2019 vintage of this unique blend is Sauvignon Blanc, Muscat and Pinot Gris along with few other aromatic varieties like Marsanne and Roussanne are in the blend making the whole greater than the sum of its parts. Green Citrus fruit, gooseberries, currants and touch of tropical fruits greet you on the nose. While orchard fruits are tasted on the mid palate, the finish and the core of this wine is citrus and gooseberry dominant.

RECOMMENDED FOOD PAIRING

Petit Blanc is extremely versatile with virtually endless pairings. We enjoy an endive salad and a fruit and cheese plate on for a sunny Sunday brunch, or orange roughy, quinoa and bacon wrapped scallops on a Friday evening.

GRAPES IN BLEND:	Sauvignon Blanc, Muscat and Pinot Gris
GROWN:	Okanagan Valley
VINEYARD:	Various
SOIL ORIGIN:	Various
AGE OF VINES:	Various
YIELD:	Average of 5.0 tons/acre
PRODUCTION:	800 cases in 750ml, 150 cases in 375ml
ALCOHOL:	12.2%
SWEETNESS	Dry
AGING:	5 months on the lees in stainless steel

LE VIEUX PIN WINERY

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