



# LE VIEUX PIN

## *Petit Blanc 2021*

Dry Aromatic White Blend

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 2021 vintage of this unique blend is Sauvignon Blanc 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.

**Meat-Based:** It is the perfect wine for pan seared scallops with a rich burnt butter sauce on a Friday evening.

**Plant-Based:** A Frisée Salad with an orange vinaigrette & a cheese board on a sunny Sunday brunch as well.

GRAPES IN BLEND: Sauvignon Blanc, Pinot Gris and Roussanne

GROWN: Okanagan Valley

VINEYARD: Various

YIELD: Average of 3.5 tons/acre

PRODUCTION: 1474 cases in 750ml, 150 cases in 375ml

ALCOHOL: 13%

SWEETNESS: Dry

AGING: Stainless steel



LE VIEUX PIN WINERY

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