

## DOMAINE SKOURAS

### Domaine Skouras Moscofilero Korinthos 2019

**\$21.15**

\* Suggested retail price

**SKOURAS**

DOMAINE SKOURAS  
EST 1986

|                                                                                    |                       |                                       |
|------------------------------------------------------------------------------------|-----------------------|---------------------------------------|
|    | Product code          | 14030841                              |
|    | Licensee price        | \$17.65                               |
|    | Format                | 12x750ml                              |
|    | Listing type          | SAQ Specialty by lot                  |
|    | Status                | Available                             |
|    | Type of product       | Still wine                            |
|    | Country               | Greece                                |
|    | Regulated designation | Indicazione geografica protetta (IGP) |
|    | Region                | Peloponnesa                           |
|    | Varietal(s)           | Moschophilero 100 %                   |
|    | Alcohol percentage    | 12%                                   |
|    | Colour                | White                                 |
|    | Sugar                 | Dry                                   |
|  | Sugar content         | 3.8                                   |
|  | Closure type          | Cork                                  |
|  | À boire               | ready to drink                        |

#### ABOUT THIS WINERY

Vision de longue date, la création du Domaine Skouras s'est concrétisée en 1986. Au départ, la petite installation de vinification se trouvait à Pyrgela, un petit village à la périphérie d'Argos. La prochaine étape logique a été la création d'une cave boutique dans la région de l'appellation Nemea, dans le village de Gimno.

#### PRODUCT NOTES

Grapes harvested by hand and at the right maturity. Fermented in stainless steel tanks with temperature control so that it does not exceed 17 °C and does not fall below 15 °C. Brief pre-fermentation maceration of 4 hours at 12 °C. Short maturation on fine lees. Flowery, great aromatic intensity in the nose and mouth. Sweet and fresh white flowers, honeysuckle, violet, rose petal, crisp acidity.



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