

**TERROIR:**

Siliceous and silty soil, facing the sea.

MAIN GRAPES:

Bourboulenc
Clairette
Roussanne
Vermentino
Marsanne

WINEMAKING:

Manual harvesting in crates, direct pressing in whole bunches, cold pre-settling, maceration on fine lees for 4 to 5 days, fermentation in thermo-regulated vats.

AGEING:

In vats 4 months on fine lees.

TASTING:

Its color is brilliant, its nose combines aromas of white fruits and aniseed notes. The mouth is round and smooth. It is also powerful and generous, supported by a beautiful freshness.

FOOD AND WINE PAIRING:

Ideal companion of a tuna tartare.

To drink within 3 years.

To serve between 8°C and 10°C

