

**TERROIR:**

Calcareous clay soil facing the sea on the eastern slope of the Massif de La Clape.

MAIN GRAPES:

Bourboulenc
Roussanne
Vermentino

WINEMAKING:

Pneumatic pressing in whole clusters, selection of juices from presses. Maceration on lees for 72 hours, thermoregulated alcoholic fermentation.

AGEING:

In vats on fine lees for 4 months.

TASTING:

Brilliant color. The nose combines aromas of exotic fruits, mangos, white peaches with notes of fresh almonds. The lively mouth is powerful and generous. A mineral note accentuates its complexity.

FOOD AND WINE PAIRING:

Ideal companion to a Mediterranean tuna tartare.

To drink within 3 years.

To serve between 8° and 10°.

