

**TERROIR:**

Silty and silty-sandy soil.

MAIN GRAPES:

Sauvignon
Chardonnay
Muscat Petits Grains

WINEMAKING:

Mechanical harvesting, direct pressing, cold settling, maceration on fine lees for 4 to 5 days, fermentation in thermo-regulated tank at about 15°C

AGEING:

3 to 4 months on fine lees.

TASTING:

The color is clear and crystalline. The striking fruitiness exudes notes of litchi and exotic fruits. The lively and fresh mouth will quench your thirst during your aperitifs.

FOOD AND WINE PAIRING:

Enjoy with a seafood platter.

To drink within 2 years.

To serve fresh between 8° and 10°C.

