

**TERROIR :**

Silty sandy soil

MAIN GRAPES:

Chardonnay
Grenache Gris
Sauvignon

WINEMAKING :

The vinification is obtained from a direct pressing with selection of juices. Cold settling with a thermo-regulated alcoholic fermentation.

AGEING :

In stainless steel vats on fine lees for 4 months.

TASTING :

The color is clear and crystalline. This wine exudes notes of white flowers, mango and passion fruit

FOOD AND WINE PAIRING :

Ideal companion of Saint Jacques à la Provençale.

To serve between 8° and 10°C.

To drink in 2 years.

