

**TERROIR:**

Siliceous and silty soil, facing the sea.

**MAIN GRAPES:**

Bourboulenc  
Clairette  
Roussanne  
Rolle  
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

