

**TERROIR:**

Silty, sandy miocene soil, with a presence of clay, facing the sea.

MAIN GRAPES:

Chardonnay
Grenache gris
Sauvignon Gris
Petit Manseng

WINEMAKING:

Pneumatic pressing with juice selection, double cold settling followed by a maceration on lees of 72 hours. Alcoholic fermentation in half muids of 600 liters.

AGEING:

In barrels for 6 months on total lees with daily bâtonnage for the first two months.

TASTING:

Brilliant color with a nose dominated by pistachio almond with lychee notes.

The mouth is both powerful and generous.

FOOD AND WINE PAIRING:

Ideal companion of an old St Nectaire cheese.

To drink within 4 years.

To serve between 8° and 10°.

