



A unique trio...



Terroir:

Clay-limestone soils, private valley surrounded by Garrigues forest, manual harvest.

Designation: IGP Pays d'Hérault

Blending varietal:

60% Vermentino, 25% old vine Carignan blanc, 15% Roussanne.

Vermentino brings elegance, freshness and give a rich aromatic palette.

Roussanne adds an aromatic complexity.

Carignan brings a real personality to the wine with intense aromas.

Wine making:

Traditional ; direct pressing and tank, no malolactic fermentation.

Wine tasting:

Goldish light color.

Hints of white flowers, crisp and dry with flavours of citrus, apricot, honey and almond.

Served chilled with seafood and white meat.

Packaging:

75cl, cork caps (France) / screw caps (Export).

2x3 laid-down / 12 upright position.

Cellar price: 8.00€