



White



30% Roussanne, 20%
Clairette, 20% Viognier, 20%
Grenache Blanc, 10%
Bourboulenc.



75 cl

FRUITY &
CRISP

Terroir



Soil: Mostly clay-limestone.
Exposure: Various.
Altitude: 50-100 meters

Vinification



Direct pressing followed by cold settling. Alcoholic fermentation takes places at controlled temperatures to keep maximum freshness, in vats.

Tasting



Colour: Bright, pale yellow.
Nose: Very citrusy with notes of lemon and grapefruit.
Palate: Fresh with a mineral finish.

To serve

Best served at 8-10°C.

Aging potential



Perfect to drink now to enjoy the freshness of this wine.

Food Matching



Apéritif.
Any steamed or grilled white fish and poultry.
Cheese, especially goat's cheese and fresh and soft cheeses such as Valencay, concoillotte and St Marcellin.

