



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.

