



White



50% Roussanne  
20% Clairette  
20% Grenache blanc  
10% Bourboulenc



75 cl

FRUITY &  
CRISP

### Terroir



The white vines are mostly on Urgonian limestones located on the Western side of the estate. This provides wines with excellent minerality.

### Vinification



Harvest Early (usually before September 15th) to preserve maximum freshness, except for the late ripening Clairette. 100% hand harvest into small baskets with thorough sorting of the grapes. The grapes are gently pressed in a pneumatic press right after the harvest. After cold settling, around 70% of the grapes ferment in stainless steel tanks at 15 to 18°C, the rest in 225 litres barrels. The wine ages for 6 months in new oak barrels and vats. There is no malolactic fermentation and the wine is slightly filtered before bottling.

### Tasting



On the nose, the wine expresses some fine and lively aromas of citrus, thyme and verbena, as well as some delicately spiced notes of liquorice and fennel. On the palate, it is deliciously crisp, round and aromatic with a crisp finish.

### To serve

Best served at 10°C.

### Aging potential



Best to drink now, but can age 2 to 3 years for an evolution towards some more roundness and some waxy and honey aromas.

### Food Matching



Baked Monkfish with Saffron Sauce, Seafood Blanquette, Sauteed Sole Fish With Lemon Butter Sauce, Stuffed Squid, "Bresse" Chicken in cream sauce, Sushis, Hard goat's cheese.

