



White



50% Grenache Blanc, 20%
Roussanne, 10% Viognier,
10% Bourboulenc, 10%
Clairette.



75 cl

FRUITY &
CRISP

Terroir



Age of the vines: 20-60 years

The vines are located on some sandy filtering soils, on the slopes at the back of the Mount Génies, giving some finesse and delicacy to the wines.

Vinification



100% hand harvest with thorough sorting of the grapes.

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

Tasting



The wine is delicately floral and fruity with some distinctive citrus, verbena and white peach notes. On the palate, it is mouth-coating with a floral and balanced finish.

To serve

Best served at 8-10°C.

Aging potential



To drink now.

Food Matching



Goat Cheese and Apricot Truffles, Lemon-Garlic Shrimp Skewers, Lebanese Food (Hummus, Baked Fish With Sumac and Oregano Spices, Roasted Eggplants With Garlic and Tahini).

