



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).

