

Grape varieties

White Grenache, Roussanne,
Vermentino and Bourboulenc.

Traditional vinification

Night harvest.

Traditional vinification followed
by 4 to 5 months in tanks.

Cellaring potential

2 to 3 years.

Organoleptic description

Beautiful pale yellow.

A fruity nose with fresh fruits.
On the palate we find some
apricot and peach notes.
Well-balanced, long lasting
and fruity.

Wine and food pairing

Perfect for the aperitif, grilled
fish, sea food and fresh cheese.

Service temperature **6 to 10°C.**

“The best selected plots from the 7 winegrowers.”