

### Grape varieties

60% Roussanne, 20% Viognier  
and 20% white Grenache.

### Traditional vinification

Night harvest with fully mature grapes, which are taken to the press where they are subjected to skin contact maceration, in order to stimulates the extraction of aromas and aroma precursors from the grapes.

After pressing and fermentation the wine is aged in vats on fine lees and vinified with selected fresh wood.

### Cellaring potential

5 years.

### Organoleptic description

Intense and fruity nose. A well-balanced and rounded wine, with notes of pineapple and tropical fruits.

### Wine and food pairing

Serve with shellfish, grilled fish, goat cheese, a fruity Comté cheese or Brie de Meaux, Salt cod aioli, John Dory roasted in brown butter.

Service temperature **10 to 12°C**.