

Grape varieties

35% Viognier, **10%** Marsanne,
25% White Grenache,
20% Roussanne, **10%** Vermentino

Vinification and ageing

Night harvest followed by
an 8 hours pellicular maceration
and pressing.

Then the fermentation continues
for 20 days at 16°C followed by
the ageing process in tanks
on fine lees until spring.

Cellaring potential

3 years.

Organoleptic description

Brillant golden colour.

An aromatic explosion of flavour
on the nose, with white flowers
and fruit like peach or apricot.

On the palate we find these
powerful and refreshing aromas.
A well-balanced and fresh wine.

Wine and food pairing

A gastronomic white perfect
with white meat, fish or cheese.

Service temperature **6 to 10°C.**