IN THE VINEYARDS
Only Bordeaux mixture and sulfur are used to manage the cryptogamic diseases of the vine: 0.85 kg / ha of copper metal against 4 kg / ha authorized and 32 kg / ha of sulfur.

WINEMAKING AND AGEING PROCESS
Manual harvests. Wine vinified in stainless steel vats by indigenous yeasts, complete malolactic fermentation. Apart from the addition of a little SO₂ during the bottling, no input has been added.
Aging for 10 months on lees.

TASTING NOTES

COLOR
Deep pale gold color, with green and milky tints.

NOSE
Fruity nose with spicy and rustic notes: graphite, flint, biscuit, pear, lime...

PALATE
Aromatic, minty and lemony, slightly buttery. Suave matter and fine minerality.

WINE PAIRINGS
Fresh and fruity wine, quite universal. You can serve it as much as an aperitif as during the meat. It goes particularly well with freshwater fish, seafood, cheese, white meat...

CELLARING POTENTIAL
5 years. Will reach its peak between 2020 and 2022.