**GRAPE VARIETY**: Altesse  
**TERROIR**: Scree slope on marly limestone  
**LOCATION**: 400m in altitude, oriented south-west  
**CLIMATE**: Continental and alpine

**IN THE VINEYARDS**

Only Bordeaux mixture and sulfur are used to manage the cryptogamic diseases of the vine: 1,3 kg / ha of copper metal against 4 kg / ha authorized and 26 kg / ha of sulfur.

**WINEMAKING AND AGEING PROCESS**


Apart from the addition of a little SO$_2$ during the bottling, no input has been added.

**TASTING NOTES**

**COLOR**

Deep pale gold color, with green and pearly tints.

**NOSE**

Intense nose that begins with empyreumatic notes, highlighting the fresh fruity character. It is enriched by floral and spicy touches: hawthorn, rhubarb, candied citrus fruits, ginger, green tea…

**PALATE**

Powerful, long and precise. Great richness supported by a mineral finish.

**WINE PAIRINGS**

Mineral and floral wine, aromatic delicacy.

It goes particularly well with fish, seafood, hard cheeses or goat cheeses…

**CELLARING POTENTIAL**

5-8 years. Will reach its peak between 2020 and 2022.

---

**COLOR**

Total SO$_2$: 48 mg/l  
Volatile Acidity: 0.46 g/l H$_2$SO$_4$  
Residual Sugars: 0.5 g/l  
Alcohol: 12.21%  
Capacity: 75 cl