

**TERROIR:**

Sandy-loam soil.

**MAIN GRAPES VARIETIES:**

Cot  
Cabernet Sauvignon  
Syrah

**VINIFICATION :**

Direct pressing with juice selection, cold settling, low-temperature fermentation.

**AGEING:**

3 to 4 months on fine lees.

**TASTING:**

Very pale, bright color. Refreshing nose with notes of lychee and grapefruit. The palate is lively and light with notes of red berries and English sweets.

**FOOD AND WINE PAIRING:**

Ideal companion to beef carpaccio.

**AGING POTENTIAL:**

To drink within 2 years.  
Serve between 8° and 10°C

