

**TERROIR:**

Sandy-loam soil from the Miocene epoch, with some clay, located facing the sea.

MAIN GRAPES VARIETIES:

Chardonnay
Sauvignon gris
Grenache gris

VINIFICATION:

Hand-picked whole bunches, pressing with juice selection, cold settling with maceration on fine lees. Vinification at low temperature followed by malolactic fermentation.

AGEING:

Aged in demi-muids for 8 months on fine lees with regular stirring during the first two months.

TASTING:

A very elegant, bright color. The nose reveals dominant notes of delicate citrus fruits and fresh almonds, complemented by a subtle buttery touch. Complexity, depth, and freshness characterize the palate, where salinity and roundness intermingle.

FOOD AND WINE PAIRING:

Ideal companion of an old St Nectaire cheese.

AGING POTENTIAL:

To drink within 5 years.
Serve between 8° and 10°.

