

**TERROIR:**

Clay-limestone soil located facing the sea on the eastern slope of the La Clape massif.

MAIN GRAPES VARIETIES:

Bourboulenc
Roussanne
Grenache Blanc
Rolle
Clairette

VINIFICATION:

Hand-picked grapes in small crates, whole bunch pressing, cold stabilization on lees. Fermentation at low temperature.

AGEING:

in concrete vats on fine lees for 4 to 6 months.

TASTING:

Sparkling color. The nose combines aromas of exotic fruits, mango, white peach, and fresh almond. The lively, salty palate is powerful and generous. A hint of iodine and minerality accentuates its complexity.

FOOD AND WINE PAIRING:

Ideal companion to Mediterranean red tuna tartare.

AGING POTENTIAL:

To drink within 3 years.
Serve between 8° and 10°.

