

**TERROIR:**

Siliceous and loamy soil, facing the sea.

**MAIN GRAPES VARIETIES:**

Roussanne  
Grenache Blanc  
Rolle  
Marsanne  
Bourboulenc

**VINIFICATION:**

Direct pressing, some of which is done with whole bunches. Stabulation on fine lees, cold fermentation in temperature-controlled vats.

**AGEING:**

In concrete vats on fine lees for at least 4 months.

**TASTING:**

The color is bright. The nose combines aromas of white fruits and citrus. The palate is rich and balanced. It is also lively and invigorating, supported by a lovely freshness and salty nuances.

**FOOD AND WINE PAIRING:**

The ideal accompaniment to a Carpaccio de Daurade

**AGING POTENTIAL:**

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

