

**TERROIR:**

Sandy-loam soil.

MAIN GRAPE VARIETIES:

Sauvignon Blanc
Muscat petits grains

VINIFICATION:

Direct pressing, light settling and cold settling.
Fermentation at low temperature.

AGEING:

3 to 4 months on lees fines.

TASTING:

Crystal-clear color. The punchy fruitiness exudes notes of lychee and exotic fruit. The lively, fresh palate a thirst-quenching aperitif.

FOOD & WINE PAIRING :

Enjoy with a seafood platter.

AGING POTENTIAL: :

Drink within 2 years.
Serve between 8° and 10°C.

