

Fresh

Fragrant

Light



Service  
8 à 10°

Laying  
down  
2 years

### A WORD FROM THE SOMMELIER

A beautifully fresh, highly aromatic cuvée with a long finish, ideal for accompanying aperitifs.

### AROMATIC RANGE



vine peach



acacia flowers



pear



white grapefruit

Acidity



Sweetness



Volume in the mouth



Freshness



Gourmet



### GRAPE VARIETIES

70% Clairette - Bourboulenc  
30% Viognier



### VINIFICATION

Total de-stemming, direct pressing and cold liquid maceration to allow settling while retaining the fine, aroma-rich must.

### TERROIR

Lowland terroirs

### AGEING

Aged in stainless steel tanks.

### FOOD AND WINE PAIRING

As an aperitif  
Provençal-style cod  
Tomato tartar  
A tasty Caesar salad