

*This cuvée is a marriage of two typicity of soils present on the domain*

<b>GRAPE VARIETY</b>	100% Melon Blanc
<b>AGE OF THE VINES</b>	26 to 41 years old
<b>SURFACE</b>	3 ha
<b>CULTURE TYPE</b>	100% organic
<b>SOIL TYPE</b>	Sand, pebbles and clay over granite and gabbro rock degraded
<b>HARVEST</b>	100 % by hand and selective grapes Yield 30hl/ha vintage 2023 Degré d'alcool: 12,5° by vol.
<b>NATURE VINIFICATION</b>	Pressing whole cluster in pneumatic press Natural Settling Uses of native yeast Temperature control fermentation in buried glass vat during 7 weeks
<b>MATURATION</b>	Underground glass vat with its lees during 13 months Total sulphites < 5g/hl
<b>DESCRIPTION</b>	Granite is hot and rough, and gabbro is more rich and late. A wine that we left the expression natural to express himself. Its limpid robe is elegantly dressed in a golden yellow color with silver reflections. The nose reveals a beautiful freshness with notes of acacia and lemon zest. In the mouth, the attack is frank and bright, slightly pearly and saline. The mid-palate is ample with beautiful bitters and a tense finish.
<b>WINE AND FOOD PAIRING</b>	Less than 5 years of ageing: oyster and seaweed tartar, bouquet of shrimps. More than 5 years, hake steak, poultry ballotine with cream sauce
<b>TASTING</b>	8 to 10°C, drink between 1 to 5 years and more !

