

A surprising cuvée resulting from a 6-day maceration of Sauvignon Gris and the juices from the pressing of Melon Blanc 2020

GRAPE VARIETY	Sauvignon gris 70%, Melon Blanc 30%
AGE OF THE VINES	from 15 to 60 years old
SURFACE	35 ares
CULTURE TYPE	100% organic AB
SOIL TYPE	Sand, pebbles and clay over granite and gabbro rock degraded
HARVEST	100 % by hand Yield 1 hl/ha / vintage 2020 Degree : 14° by vol.
NATURE VINIFICATION	Pressing of the whole bunches in a pneumatic press pneumatic press, no settling, indigenous yeasts, total malolactic, unfiltered wine Fermentation in aerial tanks
MATURATION	Aged in aerial tanks SO2 content < 2,0g/hl Bottled in January 2022
DESCRIPTION	This cuvee unites the last juices of each plot of our white grape varieties, mainly Melon Blanc. This surprising wine with orange reflections and floral aromas is the result of the last juices of extraction.
FOOD AND WINE PAIRING	This wine perfectly matches with an aperitif, with a fish and seafood tajine with sweet spices or a caramelized tarte tatin with salted butter and vanilla ice cream.
TASTING	To be served at 12°C

