



TERROIR

The terroir is made up of clay and limestone and in the Aude Valley at an altitude of between 350 and 500, where the grapes can mature slowly and develop their distinctive aromatic freshness and delicacy.

CLIMATE

The valley has a Mediterranean climate with mountain influences, and experiences drastic fluctuations in temperature between night and day during the maturation period.

VARIETALS

34% Chardonnay, 33% Sauvignon Blanc, 33% Vermentino

VINIFICATION

Each varietal is vinified separately. The grapes are pressed and then their juice is left to settle and clarified at low temperatures in a steel vat. Then fermentation is allowed to take place at a temperature of no more than 18°C. Finally, the wine is aged on the lees and undergoes malolactic fermentation in steel until February/March.

We do not use any exogenous products such as sugar yeast, enzyme, tannin, or acid, and the wine is filtered on diatomaceous powder at 0.65.

TASTING NOTES

This wine is a pale lemon, with green highlights. It has a complex nose with hints of citrus. On the palate the wine is fruity and the finish is light, of fresh fruit.

SERVICE AND FOOD PAIRING

Serve at either lightly chilled or child (10-13 °C) or chilled (7-10 °C).

The wine can be appreciated with tapas or goat's cheese.

PACKAGING AND STORAGE

Sold in traditional Burgundy 0.75 bottle with a screw top, and comes in cardboard cases of 12 bottles.

Store horizontally, in a cool in dry place. Drink within 2 to 3 years.