

IGP D'OC

White

Grape varieties: 100% Chardonnay

Elaboration: Harvested from 4 a.m. to 10 a.m. in order to preserve freshness and avoid oxydation.

Direct press, separation of the last pressed juices.

Clarification, settling of the lees during 8 days (Sauvignon Blanc only).

Cold fermentation.

Aged 2 months on fine lees.

Aged in vats.

Description: Complex and rich, grilled pineapple, passion fruits, mango and coco aromas. These tropical fruits are blended with hazelnut and coco flavors. Excellent roundness on the palate with long-lasting flavors of fresh fruits.

Available in fruity or oak versions, dry ou semi-dry

IGP D'OC

Blanc

Grape Varieties: 100% Sauvignon Blanc

Elaboration: Harvested from 4 a.m. to 10 a.m. in order to preserve freshness and avoid oxydation.

Direct press, separation of the last pressed juices.

Clarification, settling of the lees during 8 days (Sauvignon Blanc only).

Cold fermentation.

Aged 2 months on fine lees.

Aged in vats.

Notes de dégustation: Mineral, citrus fruits with lime notes, box tree, red berry and strong blackcurrant aromas. A good acidity with a long lasting finish.

Available in fruity or oak versions, dry ou semi-dry

IGP D'OC

Blanc

Grape Varieties: 100% Viognier

Elaboration: Harvested from 4 a.m. to 10 a.m. in order to preserve freshness and avoid oxydation.

Direct press, separation of the last pressed juices.

Clarification, settling of the lees during 8 days (Sauvignon Blanc only).

Cold fermentation.

Aged 2 months on fine lees.

Aged in vats.

Notes de dégustation: White flesh fruits, mango sirup, grape must, fresh fruits, white nectarine and sugar notes on the nose. Rose petal aromas, well balanced, freshness and sweetness on the palate.

Available in fruity or oak versions, dry ou semi-dry