



## DESCRIPTION

A typical grape from the southwest, especially fond of clay-lime soils. The taste is complex and intense with aromas of white and exotic fruit that bring freshness and liveliness, followed by a fine finish with notes of dried fruit.

## VINIFICATION

The fruit is protected from exposure to oxygen during the brief transport to the winery. The juice naturally extracts from the grapes during the 12-hour -maceration period, which occurs under a blanket of inert gas. Only the "jus de goutte" is fermented; no press-juice is used because it would dull the fresh aromas and flavours. The young wine ferments at 16 degrees Centigrade for about two weeks, after which it rests on its fine lees in stainless steel tanks to develop complexity. There is no malolactic fermentation. The varietals are vinified separately and are blended in January. The new vintage is released one month later.

## ADDITIONAL INFORMATION

Grape variety: Colombard,Gros Manseng  
Country: France  
Color: White  
Category: Wine  
Flavor profile: Aromatic,Fresh,Fruity