

*An emblematic range of the protected site of the  
Conservatoire du Littoral*



**Grape Varieties:** 52% Clairette  
43.2% Bourboulenc  
4.8% Rolle



**Location:** St. Cyr-sur-Mer



**Soils:** Jurassic and triassic calcareous limestone



**Produce:** 35Hl/Ha



**Vinification:** Hand made harvest  
Direct pressing and vinification between 14 and 16°C  
Early clarification  
After vinification, maturing on fine lees then clarification  
Stainless steel tank



### The eye

Light golden color.



### The nose

Fine and seductive nose with  
fragrant aromas of pears ending  
with a few lemony notes.



### The mouth

The palate of great class offers an ample  
and silky texture. The finish reveals  
seductive notes of berries with yellow  
flesh. Irresistible.



### Gastronomy

Asian cooking,  
grilled fish, seafood dish.

*Elegant | Fruity | Gourmet*

*Elegant | Balanced | Fruity*