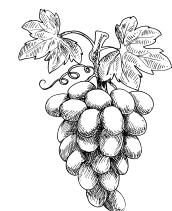


*An emblematic range of the protected site of the
Conservatoire du Littoral*



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.

Elegant / Fruity / Gourmet



The mouth

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

Elegant / Balanced / Fruity



Gastronomy

Asian cooking, grilled fish, seafood dish.