



Origins

Vins de France may be produced throughout France using exclusively French-grown grapes. This regulation is strictly adhered to. These are the Cellar Master's wines as it is he who decides which of the growers'cuvées to select, how to vinify and age them, as well as when to bottle them. The style of the wine therefore depends significantly on his assessment. Vins de France really give the Cellar Master the opportunity to give the wine his signature touch based on his highly personal judgement.

Varietal

Ugni Blanc, Sémillon, Sauvignon Blanc, Grenache, Colombard

Tasting notes

COLOUR Pale gold, brilliant.

NOSE Rather expressive, herbaceous and floral with a touch of freshness

PALATE Nice attack for this lovely, balanced wine. Beautiful length.

Food and wine pairing

A perfect match for starters such as fish (fried fish and fish without sauce) and seafood

Serving suggestions

10°C

Ageing potential

Because it is not attached to a particular vintage, it is bottled when it is ready to drink. It may therefore be enjoyed immediately. However, it can benefit from cellaring. You may keep this wine for 2 to 3 years