

Tasting: a fresh wine with a good attack of citrus and exotic fruit with a certain minerality also.

A fine balance wine. For delicate food

lci

IGP Côtes de Thau White 2015

Climate: Mediterranean, windy exposure

Soil: Anglo Calcareous (coteaux)

Varietals: Sauvignon Blanc, Grenache Blanc

Pruning: Cordon de Royat

Age of the parcels: 21 years for the Sauvignon

and 10 years for the Grenache

Alcohol: 12 % vol

Growing... reasonable agriculture, biodiversity

Harvest: by night for cool temperatures. Avoiding oxydation and preserving

aromas

Vinification: slow fermentation at low temperature in stainless steel tanks

Ageing: in tank

Bottling: at the domain by a specialized company

