



ICI  
2019

IGP Côtes de Thau, White

**Climate :** Mediterranean, windy exposure

**Soil :** Anglo calcareous, only organic amendment

**Varietals :** Sauvignon Blanc, Grenache Blanc

**Pruning :** Guyot and cordon de Royat

**Age of the parcels :** 25 years and 14 years

**Alcohol :** 12,5 % vol

**Growing :** reasonable agriculture, respect of biodiversity, only organic treatments, without herbicide, sexual confusion

**Harvest :** Harvest by night for cool temperatures, avoiding oxydation and preserving aromas.

**Vinification :** slow fermentation at low temperature controlled in stainless steel tank.

**Ageing :** in stainless steel tank

**Bottling :** at the domain by a specialized company.

**Tasting :** " Pale straw colour with a green hue. Pure nose with primary fruit notes, fresh grapes, lemongrass, citrus and lime. Light structure, fresh and zesty with juicy fruit and a soft finish."

**Andreas Larsson, Best Sommelier of the World, 85/100**



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