



❖ SOIL :

Clay-limestone soil

❖ GRAPE VARIETIES :

100% Vermentinu

❖ VINEYARD MANAGEMENT :

Pruning: Guyot, 3,333 vines/ha, Ploughing of the soil, sustainable agricultural practices.

❖ HARVEST :

Mechanical

❖ VINIFICATION :

Harvested mechanically at night. Direct pressing. Selection of the juices. Settling. Fermentation started with selected yeasts. Temperature-controlled alcoholic fermentation. Racking.

❖ AGEING :

Aged in concrete tank on the fine lees with bâtonnage (stirring of the lees). Fining and filtration before bottling

❖ BOTTLING :

Estate-Bottled

❖ TASTING NOTES :

Colour: Light yellow with silver and green tints

Nose: On the nose, the wine releases pronounced citrus aromas of lemon, lime, clementine, grapefruit and citron. It also shows a lovely minty freshness combined with some exotic notes.

Palate: A precise, crisp wine with plenty of freshness on the palate. The citrus aromas are complemented by fruity (peach) and floral (linden) notes. This wine is a fine example of purity and lightness which finishes on the palate as it began - with a lovely, refreshing minerality.



91 pts
JAMES
SUCKLING



“ Food pairings :

Serving temperature: 10-12°C

This wine, which fully expresses its maritime terroir, is a revelation with grilled sardines or enjoyed as an aperitif with anchovies. It is superb with a platter of seafood and delicious with goat's cheese. Its lovely fresh character makes it perfect with sushi.

