



CLASSIC White 2023

Organic farming (AB)



Soil:	Clay-and limestone (sauvignon), schist (piquepoul)
Grape varieties:	Sauvignon 71 %, Piquepoul 29 %
Harvest:	By hand, in small crates, with sorting
Harvest dates:	August 21 for Sauvignon and 28 for Piquepoul
Vinification:	Slow pressing - Settling Fermentation in the tank
Maturing:	On the lees in stainless steel tanks
Alcohol content:	13 % vol.
Certifications:	Organic Agriculture (AB) and High Environmental Value (HVE)

Tasting notes:

Very melted, the nose mixes notes of white peach, apricot, quince paste, verbena with toasted almond and a little tanginess.
Freshness and fat balance well on the palate to support these aromas in length and giving them an airy register.

Serving suggestions:

This cuvée will find its place to accompany aperitifs, tapas and grilled fish in particular. Its structure and freshness will also allow it to be combined with many other richer dishes, such as oriental dishes with turmeric, curry or ginger.