

WHITE CUVÉE PRESTIGE

VIN DE FRANCE



A good «cuvée» is always a subtle blend of wines from different origins, made from several grapes. Through this very high quality «Cuvée Prestige», our aim is to show our old family know-how in this art of blending.

GRAPE VARIETY

Ugni Blanc, Grenache Blanc, Sauvignon Blanc.

Grenache Blanc brings richness, roundness and balance.

Sauvignon Blanc is particularly interesting for its freshness, its natural acidity, its strong character and its typical exotic aromas of citrus, passion fruit and wild goose berries.

Ugni Blanc gives roundness to the final blend with a good acidity.

SOIL

Limestone soils for Grenache and Sauvignon blanc, and acidic soils for Ugni Blanc.

VINIFICATION

The grapes were picked by hand or machines and destemmed in order to avoid vegetal taste. Alcoholic fermentation was conducted at low temperatures in order to extract aromas. Particular attention was paid to prevent the wine from oxydation, and also to keep the natural carbonic gas of the fermentation ("on the lies" ageing) in order to keep and emphasize the natural freshness of the wine.

TASTING NOTES

Pretty pale yellow shining colour. Flavours of citrus, passion fruit, grape fruit and white flowers (lily).

Very refreshing, well balanced and round in the mouth. Dry fresh aftertaste. The presence of a slight content of natural CO2 emphasizes the freshness in the mouth.

FOOD & WINE

It's a wine of all seasons, perfect as an aperitif or with food salads, fish, seafood, white meat with creamy sauces. Serve chilled (8 - 10°C).