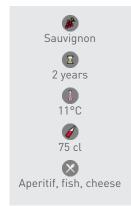


Le vin ensemble !



<u>2023</u>

WINES FOR PLEASURE



ITS ORIGIN

Planted in the commune of Crozes-Hermitage, our HVE-certified Sauvignon vines grow on soil derived from granite altered to saprolite. Mainly produced in the Loire region, this grape variety has found an ideal terroir in the Rhône Valley to preserve its freshness and richness.

WINEMAKING

From harvest to production, Sauvignon requires special attention and meticulous monitoring. Completely de-stemmed, the grapes are picked early in the morning and gently pressed. Slow, low-temperature alcoholic fermentation in temperature-controlled stainless steel vats preserves the wine's freshness and primary aromas.

ITS CHARACTER

Paré d'une robe or pâle, ce vin offre un nez vif et frais dévoilant des arômes citronnés. En bouche, des notes gourmandes de pamplemousse rose offrent une belle acidité et une intense longueur aromatique.

FOOD PAIRING

Il deviendra très rapidement votre « must-have » lors d'un apéritif pendant vos moments estivaux. Il accompagnera tout aussi bien un poisson ou encore un plateau d'huîtres ou un fromage de chèvre.