



IGP Var
White Wine



Vintage 2022



Terroir

Hillside plot, 60-year-old vine, sandy schist soil.

Harvest

The grapes are hand-picked at their aromatic maturity, harvested at night to preserve freshness and aromas. Aging on fine lees.

Vinification

Crushing and total destemming. Skin maceration. Soft pressing of the grapes at low temperature. Cold settling. Alcoholic fermentation in temperature-controlled vats to preserve aromas. Aging on fine lees, with 20% aged in new oak barrels for 3 months starting from the fermentation wine.

Tasting Note

Pale gold color with bright highlights. Powerful and aromatic nose, with notes of yellow fruits (peach and apricot) and subtle oak influence (spices, butter). On the palate, a full-bodied wine, combining complex fruitiness and delicate woody notes. Expect a long and intense finish.

Pairings

The beautiful final vivacity calls for cuisine with exotic flavors. Asian dishes, more or less spicy, will pair perfectly with our Sublime Blanc.

Appellation

*IGP – Indication Géographique Protégée
Var*

Vintage

2022

Grape Varieties

40% Rolle, 30% Sauvignon, 30% Viognier

Profile

Body Light ●●●●○ Intense
Acidity Low ●●●●○ High
Sweetness Dry ●○○○○ Sweet

Primary Flavors



Peach



Apricot



Butter

Service Temperature

10° - 12°C

Availability

75cl

Alcohol Content

13.5% Alc./Vol.

