



# Tradition

## Blend

40 % Rolle  
30 % Clairette  
30 % Ugni blanc

## Appellation

IGP Méditerranée

## Aging

100% stainless-steel tank

## Viticulture

Converting to organic farming  
High Environmental Value  
Mechanical grape harvesting  
Sustainable viticulture

## Tasting

- 👁️ Pale yellow colour with brilliant highlights
- 👃 Notes of white flowers, completed by hints of dried fruits
- 👄 Frank and pleasant attack, slightly iodized with aromatic persistence
- 🍽️ Seafood platter

## Vinification

Direct pressing  
Cold stabulation for 8 days  
Static settling for 1 hour  
Cold fermentation

## Production

15 000 bottles



Terroir: Clay-limestone soils



12,5 % Vol



Serving between 8 et 10°C



Méditerranéan Climate



Bottles Type 50 - 75 cl



To be enjoyed within 18 months