

# 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



Méditerranean Climate



12,5 % Vol



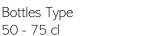


Serving between 8 et 10°C



To be enjoyed within 18 months





TRADITION