



TERROIRS DU VERTIGE
VIGNOBLES D'ALTITUDE



FRAÎCHEUR BLANC

AOP CORBIÈRES, BLANC

GRAPE VARIETY

60% Grenache Blanc, 30% Marsanne, 10% Vermentino

VINIFICATION

Night harvest. Pre-fermentation maceration then direct pressing. Low temperature fermentation (between 15 and 16 degree). Short ageing on lees with daily battonage (lees stirring).

TASTING NOTES

Clear yellow colour with a beautiful clarity. In the nose, aromas of lemon mix with fresh exotic fruit like the ananas. The mouth is fresh with a reminder of lemon notes. This wine stay's light with a great acid balance.

FOOD PAIRINGS

Perfect for an aperitif between friends, fresh starter and light plates.

PACKAGING

75cl bottle

STORAGE TIME

2 years

ALCOHOL CONTENT

13% vol.