

Ergo Bibamus

Blanc

2021



Appellation: Vin de France
Region: Var Hinterland – Triassic Plateau
Soil: Clay and limestone
Alcohol content: 13%
Grape variety: 1/3 Sauvignon Blanc, 1/3 Chardonnay, 1/3 Viognier

WINEMAKING

The grapes are carefully picked by hand very early in the morning to maintain good natural acidity and freshness. After passing the sorting table the grapes were pressed by feet. Fermentation and maturation on concrete egg with no clarification or filtration.

CHARACTERISTICS

This atypical wine with a golden color reveals a structured wine with a beautiful length and finesse. A gourmet wine to drink now that can also be kept for several years to gain further maturity.

Aging: 3-4 years
Serving temperature: 10°C

SUGGESTIONS

This wine will be appreciated with a sea bream ceviche as well as with monkfish medallions in saffron sauce.