

**r
Blanc
2020**



Appellation: IGP Var

Region: Var hinterland - Triassic Plateau

Soil: Clay and limestone

Alcohol content: 14%

Grape variety: 1/3 Sauvignon Blanc, 1/3 Chardonnay, 1/3 Viognier

WINE MAKING

The grapes are carefully picked by hand and placed in small crates. Fermentation is carried out in stainless steel tanks. Matured in concrete eggs on lees for several months.

CHARACTERISTICS

This wine has a powerful fruity nose and is well balanced. Pleasant to drink now but can be kept for several years.

Aging: 4-5 ans

Serving temperature: 10°C

SUGGESTIONS

This wine pairs excellent with octopus carpaccio or fresh goat cheese.