

# Domaine Rabiega

## Blanc

### 2022



Appellation: IGP Var  
Region: Var hinterland - Triassic Plateau  
Soil: Clay and limestone  
Alcohol content: 13%  
Grape variety: 1/3 Sauvignon Blanc, 1/3 Chardonnay, 1/3 Viognier

#### WINE MAKING

The grapes are hand-picked and carefully selected on the sorting table. The grapes are then crushed in the traditional way. Fermentation takes place largely in stainless steel tanks but 15% is fermented in new French oak barrels.

#### CHARACTERISTICS

This wine has a powerful fruity nose. Hints of grilled lemon and apricot comes to mind together with well-balanced acidity.

Aging: 4-5 ans  
Serving temperature: 10°C

#### SUGGESTIONS

This wine is perfect with crab ravioli with coriander or a fresh goat cheese salad with pine nuts.

