

# Ergo Bibamus 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

## VINIFICATION

The grapes are carefully picked by hand very early in the morning in order to preserve their natural acidity and freshness, they are then placed in small crates and transported to the sorting table. Fermentation in stainless steel tanks and ageing in concrete eggs for 6 months, lightly filtered.

## CHARACTERISTICS

This wine has a pale golden colour and is well balanced with great freshness to it. A pleasant wine to drink now but can also be kept for a few years in the cellar.

**Cellaring :** 3 - 4 years

**Serving temperature Service temperature :** 10°C-12°C

## FOOD PAIRING

This wine can be enjoyed with oysters « au gratin » or with saffron scallops

