

IGP La Haute Vallée de l'Orb

Soil: Ruffe, limestone, clay, sandstone and basalt.

Ruffe : local word in Herault for rocky soil consisting of 'pelites': tiny particles of red earth (a blend of clay and iron oxyde with diameter < 1/16 mm) of sedimentary origin (debris originated from the erosion of earlier rock formations).

Grape varieties: Chardonnay, Grenache blanc, Marsanne.

Harvest: Hand picked in 'cagettes'.

Harvest dates: September 7th (Chardonnay) and September 13th (Grenache Blanc)

Vinification: In oak barrels on fine lees.

Maturing: In oak barrels on fine lees for 10 months.

Tasting notes: Complex and elegant, the nose combines smokey scents and roasted almonds on the one hand with floral notes and white flowers in particular on the other. In the mouth a well balanced structure with a light mellowness and minerality, both contributing to a long, beautiful finale.

Harmony: Its fine structure allows this 'cuvée' to accompany a lot of fish and meat dishes, also will it go perfectly well with a large number of cheeses. Ideally, this wine will be served at around 10 to 12°C



Cuvée Blanche