

## IGP OC WHITE

### GRAPE VARIETY

Chardonnay

### WINE MAKING PROCESS

Cold maceration (8-10 °C) to extract the maximum of aromas, débourbage, fermentation on low temperature (14-15 °C)

### TERROIR

On sandy soils by the river, the vineyard consists of «high vines » (vignes hautes) of 1m20 high to obtain beautiful and big grape bunches with small berries to increase the intensity of the aromas.

### TASTING

This wine presents a beautiful pale yellow color. The intense nose is marked by notes of exotic fruits and white fruits. In the mouth the wine is smooth with a nice attack. It has a nice roundness with a finish of aromas of fresh fruits.

### WINE & FOOD PAIRING

Ideal as an aperitif or with exotic and spices dishes (curry, saffron) or sweet and savoury dishes as sea food.

### PACKAGING

- Bottle 0.75 L
- BIB 5 L



Festive Wine

## IGP Oc Rosé

### GRAPE VARIETIES

Caladoc  
Muscat

### WINE MAKING PROCESS

Cold pre-fermentated maceration (8-10 °C) to extract the maximum of aromas and fermentation on low temperature (14-15 °C).

### TERROIR

On sandy soils by the river, the vineyard consists of «high vines » (vignes hautes) of 1m20 high to obtain beautiful and big grape bunches with small grapes to increase the intensity of the aromas.

### TASTING

This wine presents a beautiful pale pink color with blueish reflections. The nose is powerful and complex with aromas of lychee, rose and citrus fruits. The palate is round with a nice sweetness and the finish is biting.

### WINE & FOOD PAIRING

Ideal as an aperitif or or to accompany exotic dishes, salads, grilled food ...

### PACKAGING

- Botte 0.75 L
- Magnum 1,5 L
- BIB 5 L



## Festive Wine

## IGP OC RED

### GRAPE VARIETIES

Merlot  
Caladoc

### WINE MAKING PROCESS

Crushing and destemming. Hot pre-fermentation maceration to extract nice aromas! Fermentation on Juice at 15-20 °C.

### TERROIR

On sandy soils by the river, the vineyard consists of «high vines » (vignes hautes) of 1m20 high to obtain beautiful and big grape bunches with small grapes to increase the intensity of the aromas.

### TASTING

This wine presents a beautiful and intense, shiny black cherry-like color with violet reflections. The expressive nose has notes of black fruits and violets. The mouth is round and smooth. The finish has notes of cocoa.

### WINE & FOOD PAIRING

Ideal with grilled meat and spicy dishes.

### PACKAGING

- Bottle 0.75 L
- BIB 5 L



Festive Wine