



Prendre soin de ses racines

Sweetness



Freshness



Structure



Tannin



6- FOSSILES

"This inimitable cuvée is the family's signature"

Grape varieties : 60 % Colombar - 20 % Sauvignon blanc - 20% Gros Manseng

Soil : Clay-limestone, deep clays, tawny sands, boulders

Average yield : 60 hl/ha

Winemaking : Harvest by night - Skin maceration - Pneumatic nitrogen pressing - Low temperature fermentation - Aged on fine lees - No sulphur added

Degree of alcohol : 11% vol

Residual sugar : 7 g/l

Acidity : 4,5 g/l

Tasting notes : Pale yellow color with shiny tints - dry white
Notes of citrus, white flowers and white fruit
Rich palate with a long finish

Food Pairing : Perfect like an aperitif or with grilled or sauce fishes, calf sweetbread (ris de veau), dry goat cheese