



Prendre soin de ses racines

Sweetness

Freshness



Structure



Tannin



2- AMANDE

"An explosion of flavours and aromas"

Grape varieties : 60 % Colombard - 40 % Sauvignon blanc

Soil : Clay-limestone, boulbènes and tawny sands

Average yield : 80 hl/ha

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

Degree of alcohol : 11,5% vol

Residual sugar : > 2 g/l

Acidity : 4 g/l

Tasting notes : Pale yellow color with shiny tints - dry white
Notes of citrus and white flowers
The palate is fresh and aromatic

Food Pairing : Perfect match on seafood, carpaccio and fish tartar