



Prendre soin de ses racines

Sweetness

Freshness



Structure



Tannin



5- PERLE

*"This wine was made by a plot selection.
It's distinguished by his finesse in mouth"*

Grape varieties : 100% Sauvignon blanc

Soil : Clay-limestone and boulbènes

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 : < 2 g/l

Acidity : 4 g/l

Tasting notes : Pale yellow color with shiny tints - dry white
Notes of litchis and white flowers
The mouth is lemony and fine

Food Pairing : *Ideal with seashell and seafood or to enjoy simply as an aperitif*