

HAUT MARIN - Littorine | 2016



Grape varieties	50% Colombard, 50% Ugni blanc
Soils	Shallow stony soils
Average yield	80 hl/ha
Winemaking	Skin maceration. Pneumatic nitrogen pressing and cold setting. Vinification and ageing at least 3 months, in stainless steel tanks and concrete tanks to get aromatic blends.
Degree of alcohol	11% vol
Residual sugar	7 g/l
Acidity	4,4 g/l
Tasting notes	Pale yellow colour with shiny tints Very typical notes of citrus, grapefruit and white flowers Fresh and aromatic on the palate Served at 12° on seafood, salads, cheeses
Medals	<i>GOLD Concours Général Agricole Paris 2017</i>

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