



*Prendre soin de ses racines*

Sweetness

Freshness



Structure



Tannin



## 1- LITTORINE

*" This typical gascony grapes blending will amaze you by their liveliness and freshness "*

**Grape varieties** : 60 % Colombard - 40 % Ugni Blanc

**Soil** : Deep clay

**Average yield** : 70 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** : 5,5 g/l

**Acidity** : 4,7 g/l

**Tasting notes** :

Pale yellow color with shiny tints - dry white  
Fruity, tonic and refreshing wine

**Food Pairing** : *Enjoy on aperitif, seafood, roasted fishes*