



LE VIGNOBLE

2 hectares equiv. for this cuvée. Altitude : 250 meters. Clay-limestone soil with small stones.

Small plots of land, bordered by the natural vegetation of the Provencal garrigue and forest, meadows of olive trees and streams. Great biodiversity.

Semi-continental climate with rigorous winters and hot and dry summers benefitting from cooler nights.

LA CAVE

Harvest during the night during cool hours at full maturity; destemming; light crushing; very long skin maceration; free-run juice then very light pneumatic pressing; static cold settling; fermentation under temperature control; inerting gas protection for a good extraction of aromas without oxidation; following of the lunar calendar.

Bottling on the Estate by us and using top of the range equipment, following a quality chart.

LA DÉGUSTATION

Floral and fruity nose; ample and rich introduction with a tonic and long mouth where one finds exotic and white fruits. Well-dosed acidity, subtle bitterness and a saline touch equilibrate this decidedly elegant wine.

Pleasant with appetizers and with varied menus : quality sea foods, tasty white meats, summer cooking, goat cheese, fruity deserts...

Service: 10-12°C

LE NOM

"La Jouvencelle" : "The Maiden" takes its name from youth, eternal youth miraculously contained in the water flowing from the Fountain of Youth, a fabulous spring in Roman mythology. This is our white AOP cuvée, young and eternal, a source of purity and pleasure...

