



LA VENDÉMAIRE



## LES ARBRES BLANCS

### TERROIR

This cuvée, Les Arbres Blancs, is produced from a selection of parcels bordered by the Mediterranean garrigues and olive orchards.

The green and white leaves of these olive trees cultivated in the same soils since the time of the Romans, swirl and from afar give a glimpse of trees dressed in white on the La Clape Mountain. The vineyards are planted in a limestone and marl soil in the La Clape appellation area.

### GRAPE VARIETIES

Grenache Blanc 50%, Vermentino 30% and Bourboulenc 20%.

### WINE MAKING

Harvested early, the grapes are then de-stemmed and pressed immediately under nitrogen to guarantee the freshness of the juice. The particularity of this cuvée is that it is fermented in casks. After fermentation, several months of ageing in barrels under fine lees, will give this wine a complete aromatic richness.

### TASTING

This wine with its fine bouquet of almond flowers blended with notes of rosemary honey, knows how to surprise you. The taste on the palate provides a beautiful freshness reminiscent of the sea air which sweeps through our terroir.

### SERVING ADVICE

Serve between 13° and 15°C.

### ACCOMPANIMENT

To drink along with appetisers, accompanying grilled fish, white meats or fresh goat's cheese.

LA CLAPE 75cl

AOP