

MerveillesIGP Méditerranée







"Fresh & light"

GRAPES

60% Ugni blanc, 40% Colombard

A Provençal grape variety from Italy, Ugni Blanc brings freshness and lightness to our wines and combines with the fruity aromas of Colombard to create fresh, light and easy-to-drink wines.

TERROIR

Our grapes ripen on our maritime terroir to the south of the property. On these fertile and sunny lands they give us IGP wines which combine lightness, fruity and roundness.

WINEMAKING

Direct pressing, must stabilization, rigorous settling, and fermentation at very low temperature to extract maximum aromas.

TASTE

With a beautiful, very light color with green reflections, the nose is expressive with aromas of white fruits picked in the garden. On the palate Sea View is delicate with a fresh and balanced finish "en toute simplicité".

SERVING

This dry white wine can be enjoyed as an aperitif, with grilled fish or white meat. Fresh and light, it will also accompany seafood, fish carpaccio and fresh cheeses.

Serve between 8°C and 10°C.

Gencod: bottle 3 760 247 970 180 / box 3 760 247 970 197 Packaging: box 6 bottles / pallet 600 bottles