

A versatile wine which has an approachable balance of aromatics, fruit and freshness. This is a crowd pleaser which can be easily enjoyed on its own or at the table with food.

La Source is another beautiful white from this estate that would be a perfect introduction into the white wines of the Southern Rhône.

Jeb Dunnuck

TASTING NOTES

This wine has a pale and delicate straw-coloured hue with elegant floral aromas of white blossom and a hint of stone fruit and fresh citrus zest. Notes of peach and pear with a touch of melon and quince are enveloped in a pleasingly middle-weight palate which ends dry and crisp on the finish. This fresh and well-balanced wine is a pleasure to drink on its own or is equally delicious with a range of foods including seafood, shellfish, olives, cured meats and goat cheese.



GRAPE VARIETIES	25% Grenache Blanc, 25% Roussanne, 15% Marsanne, 15% Viognier, 10% Clairette 10% Bourboulenc
TERROIR	These grapes are mostly sourced from the lower plains of Séguret from a mixture of sandy, clay and limestone soils.
AGE OF VINES	20 years
YIELD	45hl/ha
WINEMAKING	In order to preserve the aromatics and freshness, the grapes are machine harvested at night followed by direct pressing and fermentation at low temperature in stainless steel.
AGEING POTENTIAL	2-3 years