



SAINT MAURICE
LE PIEMONT DES CÉVENNES



CLIMAT CÉVENOL BIO

IGP Cévennes – White

The Climat Cévenol range is the expression of a winegrowing territory, that of Saint Maurice at the foot of the Cévennes. Climat Cévenol comes in three colors, the fruit of a selection of different expressions of terroir and varieties harvested in the north, south, east and west. They are the result of a remarkable climatology on account of the close proximity of the Cévennes. A part of these wine territories is carried out in organic farming.



Soil: Limestone-Clay

Variety: Chardonnay (selection of different territories)

Age of Vines: 20 to 40 years old



Vinification: Destemming and crushing, direct pressing, fermentations in thermo-regulated tanks



Ageing: 50% stainless steel

ABV: 13,5% vol

Yield: 60 hl/ha

- Visual Aspect:

Yellow color with green-golden tints



- Nose:

Aromatic bouquet of stone fruits, crunchy pistachio and pineapple

- Palate:

A surprising, fruity and slightly mineral wine



Food Pairing:

Apéritif, seafood, grilled or in sauce, desserts with citrus fruits



Service Temperature: 10-14°

Conservation: 2 years



CAVE SAINT MAURICE - CHEMIN DE LA CAVE, ROUTE DE BARJAC 30580 BROUZET LES ALES

Tél : 00(33) 4.66.83.26.85

Contacts commerciaux : benjamin@cavestmaurice.com / stephane@cavestmaurice.com / amelie@cavestmaurice.com