

SAINT MAURICE



CLIMAT CEVENOL

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

Age of Vines: 20 to 40 years old



Vinification: Destemming and crushing, direct pressing,

fermentations in thermo-regulated tanks

Aging: on fine lees with regular stirring



ABV: 13,5% vol Yield: 60 hl/ha

Visual Aspect:

Yellow with hints of gold



Nose:

White flowers, acacia and honey with a touch of citrus fruit

- Palate:

Full-bodied and charming with a fresh finish



Food Pairing:

Served fresh, it is an ideal wine for an apéritif. At room temperature, goes very well with white meat, sweet-salted cheeses, and pineapple desserts



Service Temperature: 10-14° Conservation: 2 to 3 years

