

ESPRIT DES CÉVENNES

IGP Cévennes – White

The trilogy in three colors of Esprit des Cévennes aims to promote simplicity and conviviality with fruity, supple, fresh wines. They convey the vigneron spirit of the Cévenol territory and way of life.



Soil: Limestone-Clay

Variety: Viognier

Age of Vines: 20 to 40 years old



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



Ageing: Stainless steel tanks

ABV: 13% vol

Yield: 60 hl/ha

- **Visual Aspect:**

Yellow with tints of gold



- **Nose:**

Exotic fruit, sweet citrus fruit and white peach

- **Palate:**

Round and fresh, with a long finish



Food Pairing:

Spicy vegetables, grilled meat and fish, cheese



Service Temperature: 8-10°

Conservation : 2 years

