



ESPRIT DES CÉVENNES

IGP Cévennes - Blanc

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

Varieties: Sauvignon, Viognier

Age of Vines: 20 to 40 years old



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



Ageing: Stainless steel tanks

ABV: 12,5% vol

Yield: 60 Hl/ha

Visual Aspect:

Bright yellow color, green tints



Nose:

Floral and fresh aromas. Citrus notes

Palate:

Lively and round. Full-bodied on the palate with a long finish



Food Pairing:

Ideal wine for an aperitif and paired with salads



Service Temperature: 8-10°

Conservation: 2 years



2016