

A LA CROISEE DES GARDONS

IGP Cévennes – White

« A la croisée des Gardons », the living is good.

Small parcels in the natural setting of the Cévenoles where working the land and vineyards, maintaining trees and respecting wildlife makes it a small corner of paradise. « A la croisée des gardons » brings together the advantages of good living and responsibility that the family of 3rd generation winemakers respect on behalf of balance and sustainability of this tiny corner of the planet.



Soil: Limestone-Clay

Varieties: Viognier

Age of Vines: 20 to 40 years old



Vinification: Destemming, direct pressing, short aromas extractions on cold juice.



Ageing: Stainless steel tanks

ABV: 13% vol

Yield: 50 Hl/ha

Visual Aspect:

Bright yellow color, green tints

Nose:

Fresh scent of exotic fruits and toasted almonds

Palate:

Lively attack with notes of white fruits with a greedy and ample frame.



Food Pairing:

Cep ravioli, trout tartare, chestnut tiramisu



Service Temperature: 18°

Conservation: 3 to 5 years

A LA CROISEE DES GARDONS

IGP Cévennes – Red

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Soil: Colluvial deposits at bottom of slope with river stones

Varieties: Syrah

Age of Vines: 20 to 40 years old



Vinification: Destemming. Traditional fermentation by pellicular maceration to extract fruity aromas.



Ageing: in tank

ABV: 13,5% vol

Yield: 50 Hl/ha

Visual Aspect:

Bright red color, purple reflections.



Nose:

Intense aromas of wild red fruits.

Palate:

Fresh and velvety on the palate; aromas of candied red currants



Food Pairing:

Chocolate desserts, chicken in a spicy cream sauce



Service Temperature: 18°

Conservation: 3 to 5 years