



PARADIGME

A PARADIGM SHIFT

IGP Cévennes – White

Without added sulphites

A **paradigm shift**, in other words a fundamental change in the way of thinking, of production and the quest for a new taste experience. It emphasizes the search for a healthy balance that brings into harmony the taste of the fruit, its freshness and its identity first, without added sulphites.



Soil: Limestone-Clay

Varieties: Chardonnay

Age of Vines: 20 years old



Vinification: Destemming, direct pressing, malolactic fermentation. Without added sulphites.



Ageing: Very short ageing in steel tanks

ABV: 13% vol

Yield: 50 Hl/ha

Visual Aspect:

Brilliant color with silver tints.

Nose:

Intense aromas of white fruits between freshness and minerality..

Palate:

Great freshness on the palate, beautiful balance and aromas of pear grains.



Food Pairing:

Oyster, Seafood and sweet cheese.



Service Temperature: 12°

Conservation: 1 year