



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



PARADIGME

A PARADIGM SHIFT

IGP Cévennes - Red

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: Merlot

Age of Vines: 20 years old



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

Without added sulphites.



Ageing: Very short ageing in steel tanks

ABV: 14,5% vol

Yield: 50 Hl/ha



Visual Aspect:

Deep purple color, eggplant reflections

Nose:

Intense nose of red fruit coulis

Palate:

Crisp and round. Aromas of fresh cherries



Food Pairing:

Carpaccio of bluefin tuna, aperitif with tapas and chocolate cake.



Service Temperature: 16°

Conservation: 2 years



2019



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