

# 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