

LES CLEFS White Wine 2022

Grape Varietals: 50% Grenache Blanc & 50% Marsanne (30hl/ha)

Parcels & Age of Vines: Les Crouzettes 2012 – Cruscaades

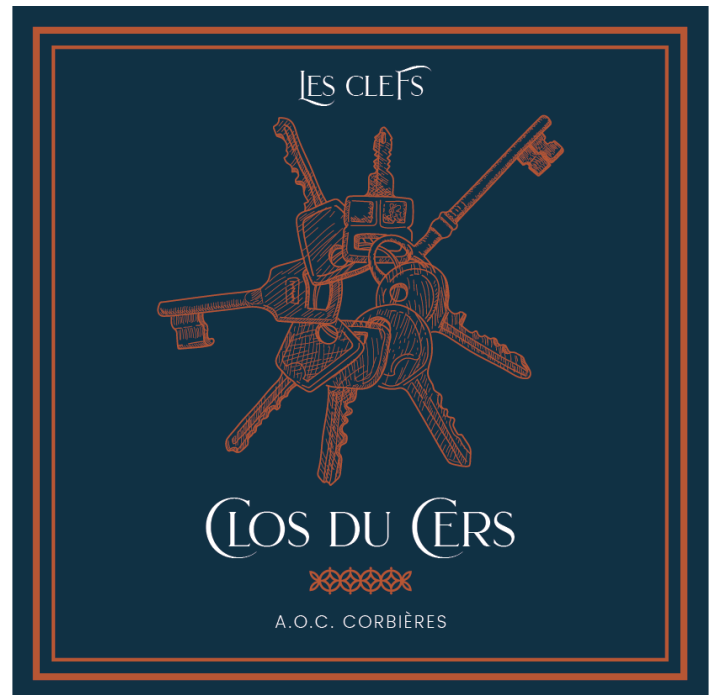
Terroir: Quaternary alluvial

Training method: Trellising - Cordon de Royat and Gobelet Pruning

Harvest: Night mechanical, August 25 & 26, 2022

Vinification: Destemming by gravity, direct press, fermentation at low temperature in fiber tanks

ABV: 13%



NOTES FROM THE WINEGROWERS:

In 2021, we lost 70% of our harvest due to a catastrophic frost on April 8. What hurt the most is that we lost our whole production of white grapes, thus no 2021 white wine.

Fortunately, 2022 was quite the opposite for us. We had spring rains and a hot summer. The drought did not affect the harvest, it just gave us a beautiful aromatic fruit. We vinified by gravity and only added 3g/hl of sulphites when bottling.

We are very motivated by the result of the Les Clefs cuvée. This white wine retains its acidity with a lemony nose and a floral, white peach mouth. We suggest you enjoy this cuvée with a freshly caught sea bream from the Mediterranean Sea. Serve at 10°C.

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