

## IGP La Haute Vallée de l'Orb

**Soil:** Ruffe, limestone, clay, sandstone and basalt.

*Ruffe* : local word in Herault for rocky soil consisting of 'pelites': tiny particles of red earth ( a blend of clay and iron oxyde with diameter < 1/16 mm) of sedimentary origin (debris originated from the erosion of earlier rock formations).

**Grape varieties:** Chardonnay, Grenache blanc Marsanne.

**Harvest:** Hand picked in 'cagettes'.

**Harvest dates:** September 7th (Chardonnay) and September 13th (Grenache Blanc)

**Vinification:** Direct pressing, followed by vinification in stainless steel tanks.

**Maturing:** In stainless steel tanks on fine lees.

**Tasting notes:** The nose offers an elegant bouquet of scents : white flowers, straw and notes of apricot. One will find back these flavors in the mouth with notes of lemon and violets added to them. The mellow attack is followed by a fresh middle section, ending in a long, mineral finale

**Harmony:** Because of its perfect balance this 'cuvée' can be served as an aperitif. Equally well is it a great companion for a wide range of dishes, with grilled fish in particular. Serve at 10° C.



*Cuvées Blanches*