

À Fleur de Pampre



White

BLEND

Marsanne & Viognier

VINEYARDS

A mixture of pebbles and soil at an altitude of 275m. The vines are 30 years old on average and sheltered by woods on the east side to avoid excess sunshine.

WINE MAKING AND AGING

We pick the grapes, put them in boxes then place them straight in the cold room for 2-3 days. Pressing and settling are done when cold. The wine is fermented and aged on fine lees in concrete vats.

TASTING

Honest wine which is subtle and fresh on the nose. It has ripe fruit, honey and waxy notes on the palate.

Lively wine and fabulously long finish.