



Montagne Noire Blanc

Dry White

AOP Faugères

Bright colored, the nose is delicate with aromas of acacia, fennel, apricot and citrus fruits.

Supple and mineral, the mouth is tangy with notes of citrus, acacia and beeswax.

Good intensity and long persistence.

Good with seafood, fish and Mediterranean cuisine

GRAPES VARIETALS

Marsanne 30%

Vermentino 60%

Viognier 10%

This blend of Grapes on a same terroir brings a diversity and a spectrum of aromatic notes.