



Style:	White wine VDP: aromatic, smooth and fresh.
Terroir:	Soil made up of Clay and Limestone typically from the Haute Vallée de l'Aude – Vines situated in the sites of Subitre, Croux and Bordette.
Climate:	Influences from Mediterranean and Pyrenees Mountain. The temperature changes radically between night and day during the maturation period (12°C/30°C).
Varieties:	Mauzac 50% and Chardonnay 50%
Harvest:	Picking by hand for the Mauzac and mechanical for the Chardonnay.
Wine process:	The grapes are pressed and the must is to clarify the juice at low temperatures. The wine-making takes place in stainless vat and the temperature of fermentation does not raise more than 18°C. The malolactic fermentation is completed and 2 varieties are vinified separately.
Ageing:	With fines lees until February.
Tasting notes:	Gold colour with green highlights. Complex nose of pear and white flower. The mouth is Ample, fresh with a good structure and fruity. A crispy wine.
Vintage potential:	2 years.
To served with:	This wine can be appreciated on its own or with nice grilled Tamara toasts. Also it can be served with a good roasted chicken or blend cheese.
Packaging:	Traditional burgundy bottle 0.75l. Synthetic cork Cardboard of 12 laying bottles.