



COTEAUX DU GIENNOIS

Intensity, Characters, Mineral



TERROIR

50% Flint, 30% Limestone, 20% Marl.

GRAPE VARIETALS

Sauvignon Blanc.

WINEMAKING

Delicate pressing of the grapes then the juice is settled. The alcoholic fermentation starts naturally under temperature control. The wine is aged on fine lees for 9 to 12 months.

FOODPAIRING

As an aperitif, or at the table with a seafood risotto or with a poultry.

TASTING

8-10°, keep between 2 and 3 years.



Our White Giennois

on a typical nose combining white flowers, citrus and exotic fruits. On the palate, the attack is soft and tender.

