



TERRE DE MARNE

Coteaux du Giennois

Pleasure, Suppleness, Sweet



TERROIR

Kimmeridgian 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

With Japanese cuisine, a cream of pumpkin or a fish carpaccio.

TASTING

8-10°C, keep between 2 and 3 years.

« Our Cuvée Terre de Marne
Supple on entry to the palate, very
smooth, with a finish that reminds
us of the pleasantly acidic nature
of the terroir.



VIGNOBLES
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