



# L'INSTANT BLANC

*Floral, Citrus and Exotic fruit flavours*



## TERROIR

Clay-limestone.

## 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, with charcuterie or tapas from the sea.

## TASTING

8-10°, keep between 2 and 5 years.

« Our white L'Instant opens on a typical nose combining white flowers, citrus and exotic fruits. In the mouth, the attack is supple and tender prolonged by a refreshing liveliness that balances the feeling of softness.

