



LE GRAND BLANC 2022

APPELLATION

IGP Méditerranée

GRAPE VARIETY

65 % Chardonnay / 15 % Roussanne / 7 % Sauvignon Blanc / 8 % Carignan Blanc / 5 % Rolle

VINIFICATION

Hand picked, destemed, 30% vinified in concrete eggs at 18°C, 40% vinified in new and old barrels for 10 months on the big lies without sulfites, regular stiring up, 30% vinified in a big old vats, natural yeasts.

SERVE WITH

Superb with truffles over an older vintage, with bouillabaisse for the aromatic strength of this dish, with cheese like Munster or Epoisse, absolutely perfect with curries and saffron-flavoured sauces.

BOTTLING PH
August 2023 3.38

ALCOHOL CONTENT TOTAL SO2
13.70 55 mg/L

TOTAL ACIDITY SUGAR
3.40 g/l (H2SO4) 2,5 g/l

Organic Wine, Ecocert control, F-BIO-01

