FONTAINE DU CLOS



Alc/vol12% 10-12°C Best within 2 years IGP MÉDITERRANÉE

CERTITUDE BLANC

2024

FOOD AND WINE PAIRING

Ideal for aperitifs. Also great with grilled fish.

GRAPE VARIETIES

Colombard

TERROIR

Our vines benefit from a cool clay and limestone soil, giving light and fruity wines!

VINIFICATION

The grapes are harvested at the end of August in the cool of the morning, then pressed as soon as they arrive in the cellar. Fermentation takes place at low temperature $(15/17^{\circ}C)$.

TASTING

Attractive pale yellow color. The nose is flattering, with notes of mango and passion fruit. The palate is refreshing, with a fine balance between sweetness and lemony acidity.





