

VINS DE PAYS VAUCLUSE

## LIBERTE BLANC

2017

### FOOD AND WINE PAIRING

Can be opened for aperitif, as well as with pork or chicken skewers accompanied by grilled vegetables.

This wine will also seduce you on herbal cheeses.

### GRAPE VARIETIES

Sauvignon, Vermentino, Muscat d'Alexandrie

### TERROIR

Stony calcareous-clayey soil

### VINIFICATION

Harvested in late August, early in the morning to keep their freshness, the grapes are pressed immediately.

The result is traditional cold settling with regular mud suspension, allowing the Sauvignon to release all its aromas.

Fermentation takes place at low temperature.

### TASTING

pale colour with green reflections.

Expressive and bright nose, anised, lime green and litchi.

Tonic and flattering mouth.



Vallée du Rhône  
Terroirs d'Accueil

Alc/vol 12,5%

Serving temperature : 10°C - 12°C

Best within 2 years