

VINS DE PAYS VAUCLUSE

## LIBERTE BLANC

### 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

Shiny dress, slightly golden.

Expressive nose on exotic fruits (pineapple, passion fruits), pear and white peach.

Tonic and flattering mouth at once with finish on lime.



Vallée du Rhône  
Terroirs d'Accueil



Alc/vol 12,5%

Serving temperature : 10°C - 12°C

Best within 2 years