FONTAINE DU CLOS



VINS DE PAYS VAUCLUSE

SOIF DE LIBERTE BLANC

2019

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, Grenache blanc

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

Nice pale and silver dress.

The nose offers notes of fresh pineapple, kumquat, passion fruit... The mouth is explosive, fresh and tasty.







Alc/vol 13% Serving temperature : 10°C - 12°C Best within 2 years