

Mademoiselle de PENNAUTIER

- TERROIR D'ALTITUDE -

IGP PAYS D'OC



ENVIRONMENTAL CONDUCT

High Environmental Value (HVE) certification.

Regenerative agriculture enabling the stimulation of soil microbial life.



GRAPE VARIETY

65% **Chardonnay**, 20% **Sauvignon**, 15% **Viognier**



TERROIR

The clay-limestone terroir is marked by the freshness of the climate around Cabardès, further enhanced by the **north-facing** exposure of our vines.

The nighttime coolness of the high-altitude terroirs allows for gentle ripening and **the most elegant expression of aromas**.



VINIFICATION

Harvested in the cool of the night.

Direct pressing

Cold static settling (8°C) protected from air

Low-temperature fermentation (14°C) over 3 weeks. Aged on fine lees.



TASTING

Clear yellow color with bright green reflections.

Complex and delicate aromas of citrus, **dried apricots, exotic fruits** supported by floral and subtle spice notes. The palate is velvety and **charming with long, fresh finishes**.



PAIRING

White meats in sauce, grilled fish



SERVICE TEMPERATURE

12°C



DOMAINE FAMILIAL