



Hand-picked harvesting in boxes of 15kg. After de-stemming, the grapes are cold macerated at 5°C for 12 hours. Fermentation and ageing in stainless steel vat.
A minimum of 3 months aging in stainless steel tanks, with a weekly bâtonnage stirring to maintain the lees suspended during aging.
Tasting: White flowers, pome fruit, citrus



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