

Terres de Truffes blanc



AOP VENTOUX

Grape varieties : Grenache blanc, Clairette and Viognier

Cellar potential : 2 to 3 years

Type of soil

Clay-limestone with rolled pebbles

Winemaking

For the Grenache Blanc, fermentation lasts 4 weeks at 16/18°C, then aging takes place in new 228-liter barrels for 5 months.

The other two grape varieties are vinified in stainless steel vats, to preserve the freshness and fruit of Viognier as well as the minerality of Clairette.

Tasting

The color is pale with green highlights. On the first nose, the aromas are floral with a honeyed edge (acacia blossom). Aromas of yellow-fleshed fruits are also present (peach, apricot).

On the palate, the attack is round, with plenty of breadth, supported by a good minerality that brings out the aromas.

This wine will pair wonderfully with truffle-based dishes. It will also accompany fish (monkfish with saffron), fresh goat cheese with a hint of acacia honey.
