



# LES CÉPAGES OUBLIÉS WHITE



**GRAPE VARIETIES** 40% Sémillon, 40% Sauvignon Blanc & 20% Chenin

**APELLATION** IGP Périgord

**CELLARING POTENTIAL** 3 years

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## VINIFICATION

The grapes are picked by hand, early in the morning to preserve the fruit flavors. We don't add any chemicals or external products to comply with the specifications for natural wines. Once the grapes were pressed, we waited 48 hours before fermenting the must, and 5 to 7 days later, alcoholic fermentation begins naturally. Once complete, malolactic fermentation takes place naturally to stabilize the wine. This white wine is clarified naturally and then bottled without filtration.

## TASTING NOTES

Pale yellow color, flavor of white & yellow fruits, with a touch of pear. To consume with all salads and white meat dishes, cheese or on its own as an aperitif.