



The Only White 2022



We work on different soils, Sands, Clay, and silty

This diversity allows us to obtain a complex and balanced wine.

The grape varieties of our Unique White 2022:



Clairette Blanche: 50%

Roll: 50%



Our Unique white is made in the traditional way, the vines are young. The grapes are harvested manually, not destemmed.

Followed by direct pressing. Fermentation is monitored by thermo-regulation and lasts 15 to 20 days. The wines are aged in stainless steel vats over a period of 6 months and then bottled.



Liveliness, elegance and balance are the words that characterize our Vin de France L'unique blanc. The nose is marked by citrus fruits and the freshness of the fruit. The palate combines aromatic intensity, length with great liveliness. A hot but not scorching summer followed by a few rainy episodes gives us a perfect balance in this wine.



Aperitif,
Cheeses,
Seafood



9 to 12°C



12
months aging



Keep 2 to
3 years