

HAUTS DE MÉDIAN WHITE

PGI - PAYS D'OC

12,5 % vol.



55% Chardonnay
45% Viognier



Volcanic



This white has been made by skin maceration (the juice macerates on the skin before pressing). It increases the aromatic potential and of the grape and its structure. Fermentation is conducted through temperature control process. Low temperature fermentation enhances the fruit flavour of the wine.
Pneumatic pressing



Smooth, ripe, rich and complex with layers of tropical fruits. Elegant and refined on the finish, where a grassy, citrus note makes its entrance.



To be savored with papillote of salmon and sorrel or with anchovy salad.



Qualenvi certified since 2006, we are now labeled **High Environmental Value (HVE)** operation. This label is based on indicators and a requirement for results of **“green practices”** which relate to the entire operation. Beyond the environmental commitment, we have entered the **«big leagues»** of the **Quality** approach by obtaining **ISO 22000 certification**. This **international standard** demonstrates the company’s ability to control the Food Safety.