

## HAUTS COMME TROIS POMMES WHITE

IGP - COTEAUX DE BÉZIERS

12,5% vol.



50 % Vermentino  
30% Sauvignon  
10% Viognier  
10% Chardonnay



Volcanic and Clay-gravel soils



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 pressign withpress séparation



Fresh and delicate

Color: Pale yellow with verdant highlights

Flavour: Intense nose with hints of vegetables and citrus fruits (lime). Great purity of expression.

Taste: Nervous, fresh, fruity.



Aperitifs. Mixed salads. Fish smoked, grilled or in sauce. Desert, fresh fruits.



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 identify and control the dangers associated with Food Safety.