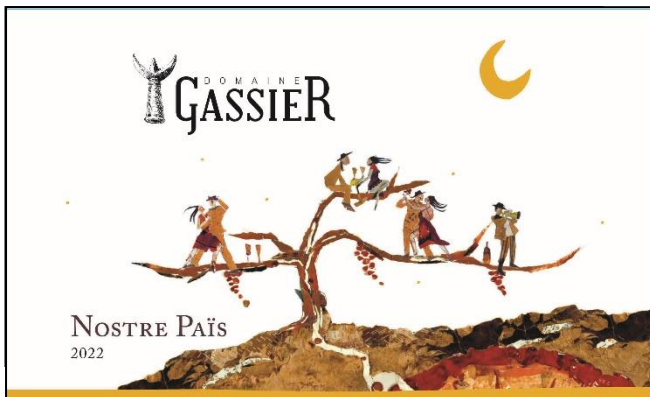


NOSTRE PAÏS WHITE 2022



This wine expresses our search for elegance, purity and minerality. We chose the complexity of a blend of three grape varieties produced on our most calcareous soils, rather than an élevage marked by barrels.

We started harvesting the whites in the last week of August, noting very low yields but with very good balance, and in particular, acidity well above average. This year, we're letting some of our white barrels go through malolactic fermentation, and I am convinced that 2021 will be a great year for whites.

Terroirs: "galets" on iron rich clay; limestone on beds of "safres" and chalk – AOP Costières de Nîmes – Certified Organic

Varietals: 80% Grenache blanc, 15% Clairette, 5% Viognier

Vinification:

- certified organic farming
- manual harvest with sorting
- direct press in absence of oxygen to preserve the acidity
- indigenous yeast ferment
- aging on lees during 8 months, ½ the volume in French oak & ½ in cement tank

Tasting Notes:

- *Appearance:* the pale yellow color tinted in green announces a wine with a great deal of freshness and purity
- *Nose:* the complex nose reveals floral and mineral notes with accents of fresh citrus fruits
- *Taste:* lively and fresh, the aromas of flowers and white fruits, blends with flint. The very soft finish evinces a great deal of minerality.

Aging Potential : enjoy now or cellar 3 years

Accolades : 91 pts – *Jeb Dunnock 2023*

Food & Wine Pairing: serve between 50° and 55°F (10° – 12°C)



cheeses	meats	seafood	garden	herbs	method	sauces	desserts
vacherin	capon	rockfish	pumpkin	saffron	poached	cream	lemon meringue
beaufort	rabbit	halibut	leeks	coriander	sautéed	seafood	nougat
fresh goat	chicken	shrimp	apricots	sage	grilled	tamarind	



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