



## Félicité Blanche - White

### AOP Languedoc

<b>Appellation :</b>	AOP Languedoc
<b>Variety :</b>	Marsanne 60 %, Roussanne 40 %
<b>Cuvée :</b>	Félicité
<b>Color :</b>	White
<b>Vintage :</b>	2024
<b>Ratio :</b>	20 hl/ha
<b>Alcohol content :</b>	13,5°
<b>Soil :</b>	Villafranchien (gravels), stony gravels



## Winemaking

Organic Wine certified ECOCERT

**Harvest :** Hand picked in cases not exceeding 12 kilos, picked at dawn, end of August. The grapes were in perfect health.

**Winemaking :** Temperature control by cooling at every stage of wine making, with short maceration on the fruit in order to preserve the aromatic potential. Fermentation with breaking up of the lees by hand.

**Capping :** Natural cork.

## Tasting comments

**Appearance :** Nice pale robe, bright.

**Noze :** Very expressive nose, delicate and open, linden tree and fennel.

**Palate :** The mouth is soft and fresh with a salt final note.

## Serving

**Temps de service :** Between 14° and 16°.

**Aging potential :** 5 years.

**Food and wine matching :** scallop with parmesan gratin.