

E 202





Every occasion wine that exudes simplicity as the ultimate sophistication. A combination of chubby Chardonnay and refreshing Riesling.



Food pairing

Sea perch, mussels, white grilled meat, fresh Mediterranean salads and light creamy pasta

• Serving: 10-12°C



Variety: 85% Chardonnay, 15% Rhine Riesling

Alc: 13.0%

Total acid: 5.62 g/l

Ph: 3.49

Sugar: 1.8 g/l

Annual production: 183,000 L



Cultivation

• Planted surface: 30 ha

• Type of pruning: Double Guyot

• Density: 4,000 vines/ha

• Geology: Alluvial soil

• Average age of the vines: 10-20 years

• Rainfall: 400-500 l/m²

• Sunny days: 170-200 days

• Harvesting period: End of August



Tasting Notes

- Aromatic profile: White flowers, pear and nuances of citrus and wet stones.
- Palate: Dry, oily textured wine with refreshing acidity. Full-bodied with ripe citrus notes with long lemon-cream finish.





