



L'Envol

WHITE - AOP VENTOUX 2023

GRAPE VARIETIES

85% Grenache blanc, 15% Clairette

WINEMAKING

The grapes are harvested at night in order to preserve freshness. They are destemmed, pressed and the juice is clarified. The fermentation happens in temperature-controlled stainless steel tanks. The wine is aged for 4 months in stainless steel tanks.

TASTING

A delicate wine with aromas of fruit and spring flowers revealing its freshness, evokes a trip in the air a few meters from the summits where the intensity of sensations blends with a bouquet of nature.

SERVING & PAIRING

Serve at 8-10°C

Ideal for moments of chatting and conviviality

ABV

13,5%

PRODUCTION

1800 bottles of 750ml

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