



CANTALOUETTE BLANC 2024



Appellation: IGP Périgord Blanc Sec
Alcohol content: 13.5% vol. alc.



1/3 Sauvignon Blanc
1/3 Chenin Blanc
1/3 Savagnin



Clay-limestone soil.
A fresh vintage with lovely acidity.



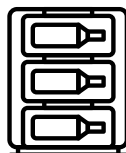
Total destemming and direct pressing.
Cold settling, fermentation in temperature-controlled stainless steel vats (16–20°C). Aged on lees for 6 to 10 months in stainless steel vats.



These three grape varieties blend perfectly to create a unique blend reminiscent of a family reunion. The attack on the palate is led by Sauvignon, which brings lovely fruity and citrus notes. In the middle of the palate, Chenin takes over with a beautiful texture that fills the mouth. The finish awakens the taste buds with the liveliness and freshness of Savagnin.



Enjoy as an aperitif, with fish in cream sauce, grilled asparagus with bacon, or with fine cheeses such as Comté.



Can be stored for 3 to 5 years but is best enjoyed young.
Best served between 8 and 10°C.

