



## DOUCEUR DU SUD



**APPELLATION** : IGP Pays d'Oc sweet white



**GRAPE VARIETY** : Muscat petit grain



**TERROIR** : Sandy-clay soils exposed to the sea.



**VINIFICATION AND AGEING** : Plot selection, grapes are harvested at night to preserve freshness and aromas. Pre-fermentary cold maceration, fermentation at low temperature to obtain the optimum balance between acidity and sweetness. Filtration and preparation of wines for packaging on the property.



**TASTING** :

**COLOUR** : Golden yellow with bright highlights.

**NOSE** : Intense full bouquet revealing notes of lychee and citrus fruit.

**PALATE** : Full-flavoured with exotic fruit and candied apricot aromas. Persistent and refreshing finish.



**PAIRINGS** : As an aperitif or as an accompaniment to foie gras, creamy cheeses or desserts, it will go perfectly with strawberries and basil.



**OENOLOGIST'S TIP** :

Best consumed chilled between 8 and 10°C.