



RAISISTANCE SOUVIGNIER BLANC



APPELLATION : IGP Pays d'Hérault



GRAPEVARIETY : Souvignier gris

Developed through research, this grape variety is resistant to vine diseases and adapted to climate change.



TERROIR : Clay-limestone



VINIFICATION AND AGEING: The organically grown grapes are vinified at the Quarante estate. Mechanically harvested at night, the grapes are quickly pressed. The resulting juice is cold-settled and ferments in stainless steel tanks for 12 days at 18°C. Filtration, winemaking, and bottling are all done on the property.



TASTING : A beautiful typicality

COLOUR : Beautiful golden yellow dress with green highlights

NOSE : Delicate and fruity, the aromas reveal notes of exotic fruits.

PALATE : The palate reveals floral and fruity notes with a beautiful balance between acidity and roundness.



PAIRINGS : Tapas, white fish, goat cheeses, grilled white meats



OENOLOGIST'S TIP : This resistant grape variety allows winegrowers to limit treatments in the vineyard. It is perfectly suited to sensitive areas, near homes, schools, or public spaces. Furthermore, our members' commitment to organic farming is a strong indication of

