

### Cuvée Lône

#### Wine and process



Grape varieties

- Clairette 40%
- Grenache blanc 20%
- Bourboulenc 30%
- Ugni Blanc 10%



Soil

- Loamy and pebbly soil



Winemaking  
Elevage

- Manual grape harvesting
- Direct pressing and cooling
- Stainless steel tanks
- Controlled temperature fermentation : 1 month
- Elevage: 4 months in stainless steel tanks

#### Tasting note and storage



Color

- Clean, clear, bright, with a tinge of gold.



Nose

- Stone fruit like nectarines and white flowers of honey suckle, lightly exotic acacia.



Mouth

- Fresh acidity, good vibrancy, this wine has a long length in balance with its alcohol.



Storage  
Drinkable

- **This wine should be drunk the year after it's bottled.**
- As an aperitif or with mussels and shellfish, serve at 12°C.

