



**EDITION SOLO "VERMENTINO"
VIN DE PAYS DES CÔTES DE THONGUE**



GRAPE VARIETIES

100% Vermentino (also well know under the name of Rolle).

GEOLOGY

Miocène limestone riverbanks, white stones soils.

WINE MAKING

Direct pressing at the grapes reception, uncorking at 8°C during 24 to 36 hours, fermentation with alcohol at slow temperature of 14°C.

TASTING

Visual : Greeny glossy colours.

Smell : Appealing flavours which allies florals notes to fresh pear, galvanised by a touch of lemon.

FOOD PAIRING

Aperitifs, grilled fishes, seafoods,..

SERVE AT

8-10 °C