



## VIGNERONS DU SOMMIÉROIS

CHEMIN DE LA PINÈDE

### IGP PAYS D'OC VINEYARD

The vines benefit from an excellent southern exposure and our Sommier terroir is characterised by marl with a high content of clay and limestone, by alluvial soils and by acidic soils composed of fine red earth with flint.

### WINEMAKING

After complete destemming, alcoholic fermentation takes place in epoxy-lined concrete vats at 21°C for approximately 5 to 10 days.

### AGEING

2 months in stainless steel tank.

### TASTING NOTES

Bright, pale wine with hints of ripe exotic fruit, candied citrus, grapefruit and lemon zest. A very lively and acidic wine with great intensity on the palate.



#### GRAPE VARIETY

100% Sauvignon blanc



#### FOODS PAIRING

Aperitif, Grilled fish, Sushis



**TEMP**  
8- 10°C



**AGEING POTENTIAL**  
1 to 2 years