

# PARADOXE

## WHITE

L'ARJOLLE

*For a 'grand' white, l'Arjolle produces a paradoxical blend...*

*This wine is born due to the desire to blend white grape varieties that are not usually blend together: Viognier and Sauvignon Blanc.*

**Colour :** White

**Alcohol content :** 13,5%

**Harvest :** Harvested mid/ the end September

**Vinification :** The beginning of the fermentation takes place in inox vasts. The end of alcoholic fermentation takes place in the barrels.

**Aging :** Aged in oak barrels for ten to twelve months.

**Wine tasting :** Its colour is glittering. Its noses is intense with the notes of white fruits, lilies and fresh almonds that are accompanied by a subtle oaky touch.  
The palate is rich, long and very fine.  
A magic of Paradoxe in a bottle.

**Wine pairings :** Mediterranean fish, scallops, razor clamps, maturated cheeses



**CÔTES DE THONGUE**  
MOSAÏQUE DE CARACTÈRES