DOMAINE DE L'ARJOLLE

BRUT DE CUVE

Sulfite free

SAUVIGNON MUSCAT

Like tasting the wine straight from the vast!

Sauvignon and Muscat in the tasty expression.

Colour: White

Alcohol content: 11,5 %

Grape variety: Sauvignon and Muscat

Harvest: Harvested in mid- September.

Vinification: Once picked up, the grapes are put into vasts and vinification without sulfites takes place.
Just before the bottling, the finest lees are added in order to bring in their antioxidant properties.

Wine tasting: A wine that tastes like a 100% grape juice. The nose is full of aromes of peach, pineapple and white flowers. The palate is energetic, tonic, with an authentic character.

Wine pairings: aperitif, seafood, fish, tapas

Sulfite free wines are recommended to be stored in a place with moderate temperatures.

CÔTES DE THONGUE
MOSAÏQUE DE CARACTÈRES

SUSTAINABLE TERRA VITIS VITICULTURE