

BRUT DE CUVE WHITE

NO ADDED SULPHITE

L'ARJOLLE

Fresh and lively, as if it had come straight from the tank!

COLOUR

White

GRAPE VARIETIES

Sauvignon - Viognier
Grenache Gris

AGE OF VINES

10 - 20 years

AGEING POTENTIAL

2 years

FOOD PAIRING

Ideal as an aperitif, also great
with seafood, fish, or
Mediterranean tapas

HARVEST

Harvested in early September at
night
Machine-picked, destemmed
under inert gas to prevent
oxidation

WINEMAKING

No added sulfites. Direct
pressing and temperature-
controlled fermentation.
Early bottling (February),
without sulfites

TASTING NOTES

A lively, fresh white wine.
Crisp, distinct notes of white-
fleshed fruits and citrus.
Tastes as if it had come
straight from the tank



CÔTES DE THONGUE
MOSAÏQUE DE CARACTÈRES