



**CUVÉE** : White 2016

**TERROIR** : limestone plateau with very stony soils. Le Terret is made from vines planted in 1900 in a mixed planting on a plateau with magnificent landscapes and which was about to be pulled out.

**GRAPE VARIETIES** : 70 % Terret - 30 % Grey Grenache

Yield : 25 hl / ha

Production : 1700 bottles

**VINIFICATION - ELEVAGE** : Harvesting is done by hand and the grapes are chilled before pressing. Le Terret is a late variety very suitable for the poorest soils and very resistant to drought, which is allowed to ripen for a long time so it can develop the most complex aromas. When harvested early Grey Grenache adds minerality and tension. Vinification and elevage is carried out in 500 L Austrian barrels (Stockinger) for 9 months. The wine was bottled in July 2017.

**TASTING NOTES** : With the combination of le Terret and the nerviest Grenache, a balance is achieved between smoothness and mineral freshness. An aromatic richness develops after aeration in the glass. Good drunk as an accompaniment for fish soup, Asian cuisine or as an aperitif.