



WHITE LES GENÊTS AOP

Terroir and Yield

Clay-limestone soils, rocky soil. Numerous flinty inclusions. Northwest exposure. Altitude 380m.

Grape variety

Rolle (Vermentino) and Clairette (locally called the « petit salé »), vines planted in 1954 ...

Harvest and vinification

Manual harvest in September. Selective sorting on belt, immediately upon entering the cellar. The crop is softly crushed and destemmed. Pellicular maceration at a low temperature (41°F) and soft pneumatic pressing. Fermentation of the juices at a normal temperature (64 to 73°F). Malolactic fermentation is blocked. Natural tartaric precipitations created due to cold temperatures in the vat.

Maturation and Production

Concrete vat. Estate bottled. Production of 52 hl., which is about 6,400 bottles and 263 Magnums.

Tasting

Color is clear and limpid. Fine bouquet with floral character, well-defined, scents of white fruits, blooming boxwood, a hint of flinty notes...

On the palette, lively and a taste of grape in its natural state, no frills, a long-lasting finish!

