



LE VIGNOBLE

2 hectares equiv. for this cuvée. Altitude : 250 meters. Clay-limestone soil with small stones.

Small plots of land, bordered by the natural vegetation of the Provençal garrigue and forest, meadows of olive trees and streams. Great biodiversity.

Semi-continental climate with rigorous winters and hot and dry summers benefiting from cooler nights.

Grape variety : 75% Rolle, 15% Grenache Blanc, 10% Ugni Blanc

Degree : 13.50%

LACAVE

Harvest during the night during cool hours at full maturity; destemming; light crushing; very long skin maceration; free-run juice then very light pneumatic pressing; static cold settling; fermentation under temperature control; inerting gas protection for a good extraction of aromas without oxidation; following of the lunar calendar.

Bottling on the Estate by us and using top of the range equipment, following a quality chart.

LADÉGUSTATION

Floral and fruity nose; ample and rich introduction with a tonic and long mouth where one finds exotic and white fruits. Well-dosed acidity, subtle bitterness and a saline touch equilibrate this decidedly elegant wine.

Pleasant with appetizers and with varied menus : quality sea foods, tasty white meats, summer cooking, goat cheese, fruity deserts...

Service: 10-12°C

LENOM

« La Jouvencelle » : La Jouvencelle tire son nom de la jouvence, jeunesse éternelle que contiendrait miraculeusement l'eau qui coulerait à flots de la Fontaine de Jouvence, source fabuleuse de la mythologie romaine. Telle est notre cuvée en AOP blanc, jeune et éternelle, source de pureté et de plaisir.



MÉDAILLE
D'OR CHALLENGE
MILLÉSIME BIO 2023



MÉDAILLE
D'ARGENT CONCOURS
GÉNÉRAL AGRICOLE DE
PARIS 2023

