



*l'Envol* 



*AOP - Costières de Nîmes*

***Bottled at the domain***



**CUVÉE**

L'ENVOL BLANC

**GRAPES**

Vermentino 60% / Marsanne 20% /  
Roussanne 20%

**ALCOHOL**

13.5%

**TERROIR**

Clay-limestone sandstone and rolled  
pebbles

**WINE-MAKING**

Destemmed harvest  
Direct pressing  
Cold settling  
Fermentation at controlled temperature  
Traditional ageing

**TASTING**

Pale color  
Delicate nose with citrus notes  
Fresh and expressive palate

**BEST SERVED**

12°

