Naturally sweet wine

*Vendanges Oubliées*

Hand harvested in the middle of November from very ripe grapes. Direct pressed by hand. Cold settling after 24hrs before alcoholic fermentation at 15°C. Aged in stainless steel vats for a year. Bottling takes place at the winery to oversee the quality and processing of our wines from the grapevine to the bottle.

“A wine quite amazing, with a nose recalls the sweet wines of the Loire, but the mouth is 100% South: exotic fruits, honey, a rich and greedy wine." Bettane & Desseauve 2012.

**Varietals**

White Grenache 100%

**Soils**

Astien fluvial sand with quartz round river rocks

**Robe**

Golden yellow

**Nose**

Notes of honey and quince

**Palate**

Flavors of candied pineapples

**Serve**

Chilled T°10°C

**Potential aging**

This wine can be consumed young but has an exceptional ability to age

**Yields**

7 hl/ha - 0.7 hectares

**Alcohol**

14°

This naturally sweet wine is excellent as an aperitif or a dessert, with *foie gras*, blue cheese, with bitter chocolate desserts, fruit desserts, and also with the sweet and sour dishes.