



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.