



LES TISSERANDS

White

IGP SAINT-GUILHEM-LE-DÉSERT

This cuvée is called 'Les Tisserands' after the silk weavers who created the wonderful silk fabrics by weaving the silk thread obtained from the cocoons of the larvae of the silk worm.



Grape varieties

Viognier and Sauvignon Blanc

Soil

Clay-limestone

Harvest

Hand-harvested

Vinification

Short maceration and pneumatic pressing. Cold decantation and alcoholic fermentation with controlled temperature.

Ageing

None

Production

30 HL, 4000 bottles

Alcohol

13 % abv.

Ageing potential

Can be drunk now or kept for up to 18 months.

Vintage

2018

Tasting

- **Appearance**

Pale lemon

- **Nose**

Tropical fruits such as pineapple with fresh notes of apple.

- **On the palate**

Mineral notes giving freshness and good length in mouth.

Food & Wine Pairing

It can be paired with most fish and meats with creamy sauce.