

# LES MAGNARELLES

Blanc

- AOP LANGUEDOC 2022 -

We have named this cuvée 'Les Magnarelles', after the women who in former times were responsible for raising the silkworm, of vital importance to the success of the estate.

## Grape Varieties

Grenache blanc  
Marsanne  
Vermentino  
Viognier

## Soil

Pebbly limestone

## Harvest

Hand-harvested

## Vinification

Immediate pressing. Cold  
stabilisation before  
fermentation.

## Ageing

In tank on fine lees for 9  
months.



## Alcohol

13% abv.

## Appearance

Pale lemon with green notes.

## Nose

Intense aromas of stone fruits  
and citrus.

## Palate

A harmonious wine with  
freshness and elegance on  
the palate.

## Food Pairing

Perfect on its own or served  
with fish or white meat with  
creamy sauce.

## Serving Temperature

8° - 10°C