



LES TISSERANDS

White

- IGP SAINT-GUILHEM-LE-DÉSERT 2020 -

This cuvée 'Les Tisserands' refers to the silk weavers who created the wonderful silk fabrics by weaving the silk thread obtained from the cocoons of the larvae of the silkworm.

Grape Varieties

Sauvignon Blanc 70%
Vermentino 15%
Grenache Blanc 15%

Soil

Mix of limestone and
clay/limestone

Harvest

Mostly early morning
machine harvesting; some
hand-harvesting.

Vinification

Immediate pressing then
cold stabilisation before
fermentation.

Ageing

In tank on fine lees for 6
months.



Alcohol

14% abv.

Appearance

Very pale with shimmers
of green

Nose

Vibrant on the nose with
the aromas associated
with the world of thiols:
boxwood, exotic fruits,
white peach.

Palate

Enticingly fresh.

Food pairing

Great with shellfish or as
an accompaniment to
creamy chicken dishes.

Serving

Temperature

8° - 10°C