



LES MAGNARELLES

Blanc

- AOP LANGUEDOC 2019 -

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

30% Grenache blanc
35% Vermentino
30% Marsanne
5% Viognier

Soil

Limestone

Harvest

Hand-harvested

Vinification

Immediate pressing. Cold
stabilisation before
fermentation.

Ageing

In tank on fine lees for 6
months.



Alcohol

13,5% 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