

This Wine of Pays d'Oc is exclusively made from Sauvignon Blanc and Chardonnay grapes. 90 pts Ultimate Wine appraisal.

Appellation : IGP Pays d'Oc.

Location : Languedoc.

Grape varieties planted : Sauvignon Blanc and Chardonnay

Soil type : Clay-limestone.

Vineyard management :

- Pruning in cordon de Royat, trellising.
- Integrated viticulture.

Winemaking:

- Mechanical harvest at night.
 Pressing under protection from oxidation.
- Static settling.
- Fermentation regulated at low temperature.



Tasting notes : This wine expresses all the finesse and elegance of its terroir. Citrusy aromas are bright, showing lemon and grapefruit zest. Equally zesty in the mouth with plenty of fresh citrus, chalky minerals, and a touch floral as the flavors develop on the palate. An easy drinking wine that is equally good alone or paired with snacks.

Food and wine pairing : Aperitif, seafood, grilled fish.

Average yields : 60 hl per hectare.





The Bernard Magrez signature is the guarantee of the commitment of a great owner, who for 40 years has concentrated all his determination and all his energy in the service of the quality of his wines. This signature is also supported by a national and international media campaign that makes Bernard Magrez the leading wine advertiser in France.