IGP Val de Loire Blanc Trésors d'Antan

potential of the grapes.

and even desserts.

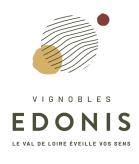
AGEING : Aged on fine lees before bottling.

SERVING : Serve chilled between 10-12°C.

VARIETALS : Pinot Blanc Vrai 100%

WINEMAKING : Harvesting of the grapes at maturity with fresh fruit aromas. Cold stabilisation of the must (0°C) for a week to enhance these aromas. Fermentation at a controlled temperature (18°C) to preserve the aromatic

FOOD PAIRINGS : It is a particularly pleasant wine in the mouth and very easy to match. It goes well with savoury starters, white meat dishes, mild cheeses









It offers intense and refined aromas of flowers, white fruits and honey, accompanied by a subtle minerality.



This fresh, fruity and supple white wine

www.lesvignoblesedonis.com