

La Lecque White

Description of the vineyard

Location: SAINT CYR SUR MER

Surface area: 20 ha

Terroir: Limestone

Varietals: Clairette 80%, Ugni Blanc 20%

Average age of the vine stocks: 40 years

Yield: 38 hl/ha

Wine specifications

Vinification: Direct pressing

No malolactic fermentation

Matured in stainless-steel vats

Tasting: The nose yields pleasant aromas of white flowers

Ample on the palate with a pleasant long-lasting finish.

Wine pairing: Fish and white meat dishes – Crottin Chavignol goat cheese

Keeping potential: 5 years

Ideal serving temperature: 10°