

## Cuvée Téméraire - Gamme Les Invincibles

White/Blanc - IGP Pays d'OC

**GRAPE VARIETIES:** Sémillon, Chardonnay, Vermentino, Viognier, Sauvignon.

**TERROIR:** From different clay and limestone terroirs with north facing which gives the freshness to the blend.

**WINEMAKING**: From a skin contact maceration followed by direct pressing. Téméraire means audacious but a bit foolhardy because this cuvée brings together grape varieties that would otherwise never have met in the same bottle.

**AGEING:** Ageing on fine lees in tank and oak barrels during 12 months.

**TASTING NOTES**: Deep gold colour, with aromas of tropical fruits and white flowers. Toasty, stone fruit, mineral with good weight and depth on the palate.

**FOOD PAIRINGS:** Chicken with a creamy morel mushroom sauce.

**SERVICE TEMPERATURE:** 10–12 °C

**STORAGE:** Up to 10 years.

**FORMAT:** 75cl - 150cl - 300cl









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