



# La Source de Vignelaure White 2022 ORGANIC

Blend of Vermentino (70%) Sémillon (20%) and Sauvignon Blanc (10%). Yellow colour with gold reflects. Fruity nose (grapefruit, white peach) and floral (white flowers). Very fresh and fruity on the palate, balanced with minerality. This wine will perfectly pair with fish, seafood, but can also be drunk as an aperitif.

Ageing potential: 5 years

Food pairing: grilled or creamed white meat, fish (cod loin, whiting) seafood (scallop, whelk).

Hand harvest with sorting.

Vine age: about 8 years old.

Vineyard area: 51 hectares among which 3 hectares selected for the blend of **La Source of Vignelaure White.**

Soil type: Limestone and clay mixed with gravel.

Yield: Average yield for the parcels selected for the production of **la Source White: 36 Hl/Ha.**

Vinification: fermentation in stainless-steel tanks (100%). Aging of three months on fines lees, with bâtonnage before bottling.

