



MELI MELO

« A mouth-watering, festive wine, in which supple, round flavours are bolstered by a gorgeous lively and fruity structure. Guaranteed originality »

Appellation: PGI Allobroges

Grape varieties: Chardonnay, Sauvignon Blanc, Roussanne, Viognier

Average age of the vine: 10 years

Yield: 65 hl/ha

Terroir: grey marls

Production area: 1,5 ha

Harvest: machine

Vinification: traditional, in temperature-regulated stainless steel tanks, cold settling

Maturation: a few months in stainless steel tanks

Tasting:

- **Visual:** a beautiful, clear and bright appearance with a gold colour and mother-of-pearl glints.
 - **Nose:** the opening aromas are characterised by brioche notes which, after swirling the glass, reveal a heady and intense expression, where refined fruit is combined with floral and spicy notes: vanilla, acacia, juicy pineapple, citrus zest, gingerbread and gunflint.
 - **Palate:** the wine is full-bodied and welcoming. The full aromatic power of the nose is also found on the palate, and is structured by wonderful minerality, which gives length and persistence.
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Ageing potential: 1 to 2 years

Food pairing: aperitif, goat cheese

