



## RAFALE

I.G.P. Pays d'Oc  
White Wine

**Soil:**

Chalk and clay from the area of Hérault.

**Grape varieties:**

**Sauvignon.**

**Production method:**

Skin maceration and maceration on deposit after pressing to extract the precursors of thiols. Temperature controlled fermentation.

**Ageing:**

Aged on lees.

**Description:**

The colour is pale yellow with green tints. The nose is straight with lime, grapefruit, mango and boxwood. The attack on the palate is straight with a good acidity, balanced with a good sensation of fat and sweetness. The end is long and fruity.

**Serving suggestion:**

For the aperitif, with grilled fish, seafood and goat's cheeses.

**Serving temperature:** Serve at around 10°C.