

VINS DE PAYS VAUCLUSE

SOIF DE LIBERTE BLANC

2025

FOOD AND WINE PAIRING

Can be opened for aperitif, as well as with pork or chicken skewers accompanied by grilled vegetables. This wine will also seduce you on herbal cheeses.

GRAPE VARIETIES

Ugni Blanc, Vermentino (Rolle), Gewurztraminer.

TERROIR

Our local wines (PGI) benefit from a fresh and clay soil, giving light and fruity wines, to share freely...

VINIFICATION

Harvested in late August, early in the morning to keep their freshness, the grapes are pressed immediately. This is followed by a traditional cold settling with a regular suspension of mud, allowing the Sauvignon to release all its aromas. Fermentation takes place at low temperature.

TASTING

Attractive pale color with silvery highlights. The nose offers fresh, floral aromas of lemon zest and acacia blossoms. The palate is tonic and easy to drink.



Alc/vol13%

10°C - 12°C

Best within 2 years



Vallée du Rhône
Terroirs d'Accueil