

# Eden Blanc

*Mellow with ripe white fruits aromas*



**Soil** : Grass-seeded rows on a silty-sandy soil composed of colluvial deposits.

**Cultivation** : Gentle vinemangement to protect soils and biodiversity.

**Wine-making process** :  
Night harvest. 100% de-stemming.  
Skin contact maceration in order to extract aromas of exotic fruits before a soft pneumatic pressing with separation of the free running musts. Cold settling (8°C.). Alcoholic fermentation between 11 and 13° C. for 25-30 days. Malolactic fermentation stopped.

**Ageing** : For 4 months in epoxy vats on fine lees.

**Grape variety** : 100% Sauvignon.

**Tasting** :

**Colour** : Very pale yellow robe, brilliant with pleasant green tints.

**Nose** : Fruity with peach and banana aromas, finishing on toast notes.

**Taste** : The mouth is mellow with white fleshed fruit aromas (lichees,

banana), and apricot flavours. It enhances a great freshness.

**Our advice** : Appetizer wine, dessert (sorbets, fruit tarts, citrus creams, peanapple carpaccios...) and parties wine. It matches up to melons, sushis, tartars from the sea, fish couscous, tajines, oriental cooking, in a sweet saur sauce scallops, shrimps with ginger, Mediterranean cheeses, seasonable fresh fruits...

**Service temperature** : Between 6°C. and 8°C.

**Preservation** : 2 years.

**Packing** : 75cl bottle, screwcap (Case of 6).



## Delicacy