



L'INSTANT BLANC

Floral, Citrus and Exotic fruit flavours



TERROIR

Clay-limestone.

GRAPE VARIETALS

Sauvignon Blanc.

WINEMAKING

Delicate pressing of the grapes then the juice is settled. The alcoholic fermentation starts naturally under temperature control. The wine is aged on fine lees for 9 to 12 months.

FOODPAIRING

As an aperitif, with charcuterie or tapas from the sea.

TASTING

8-10°, keep between 2 and 5 years.

« Our white L'Instant opens on a typical nose combining white flowers, citrus and exotic fruits. In the mouth, the attack is supple and tender prolonged by a refreshing liveliness that balances the feeling of softness.

