

## Les Romains MDXIII

Les Romains is a cuvee typified by a combination of flint and limestone; its name refers to the remains of a Roman road crossing the plot.

This 100% Sauvignon white wine has a nose opening to delicate notes of white flowers, walnut oil and chalk, with just a hint of the sea, a pale yellow robe with glints of emerald green and a voluptuous palate mixing quince, white currants and grapefruit.

Drunk alongside moules marinières, saffroned clam soup or sea bream in a salt crust, Les Romains will amaze by its freshness and precise minerality – a versatile wine that will delight in its present state and go on to reveal its full breadth after a few years cellaring.

- Terroir and surface area : 1,20 hectares of flint on limestone.
- Average age of vines : planted in 1951.
- Vineyard : organic (FR-BIO-01) and biodynamic (monitored by ECOCERT France SAS) wine. BIODYVIN certified.
- Harvesting : manually harvested into 25-kg crates. Severe table sorting and gentle pressing.
- Maturing : ten months in wooden vats. End of maturing en masse for two to three months.
- Bottling : depending on the lunar cycle. On the estate.

