



# CUVEE « MoZaiK »

## white- 2022

I.G.P. VIN DE PAYS DU VAR (75 cl)

### FRAICHNESS & ROUNDNESS

#### VINIFICATION AND AGING

Clay limestone soil.

The harvest takes place late, between September 10 and October 10.

Nights are cooler in our area of the Var hinterland and our vineyard is located at an altitude of 300 m.

The harvest is carried out mechanically overnight between 3 and 9 am in the morning.

Vines are very close to our winery which allows us to bring grapes very quickly when pressing.

A skin maceration is carried out for approximately 6 hours in order to optimize the potential aromatic.

The settling is carried out cold (max 14 ° C) for 48 to 72 hours.

The alcoholic fermentation is launched at 15 ° C and then thermoregulated between 16 and 18 ° C for about 10 days.

We then proceed to aging on fine lees in stainless steel tanks for 3 to 4 months.

The wine is then racked and filtered at the end of December.

It rests for about 3 months and is ready for tasting around March 15.

#### BLENDING

100% Vermentino = Rolle

#### TASTING

**Color:** bright pale yellow

**Nose:** expressive, nice notes of fresh citrus.

**Palate:** Fresh and fruity with a hint of minerality, balanced and charming.

#### TO DRINK WITH

Dry and light wine that goes well with grilled fish or steamed and seafood.

Ideal as an aperitif or with goat-type cheese.

Some ideas: grilled sea bream - aioli - oysters.

	HxLxP (cm)	Poids (kg)	UVC /carton
U.V.C.	30x73x73	1.2	6
Carton	15x31x22	7.5	104
Palette	140x120x80	770	624