



Domaine de la Figueirasse



Les Salladelles

IGP Sable de Camargue



50% Marsanne
50% Roussanne

12.5% Vol.

Tasting

This white wine, with a light green color, is smooth and persistent on the palate with very iodized (the vines are planted 200m from the sea) and floral aromas.

Vinification

The harvest is mechanized, destemmed, pressed, then settled after cooling.

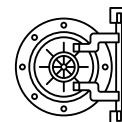
The fermentation of the clear juices is carried out at 16°-18°C in barrels.

Food and Wine

The yellow flower notes in this wine will perfectly accompany fish, seafood or cheese.



11°



0 - 3 years

