MONPLAISIR

BLANC SEC 2022

Area of production : Vin de France

Grape varieties : 60% Chardonnay / 40% Viognier

Terroir : The vineyards are located on the southfacing 3rd level terraces of the Cahors region.

Type of winemaking : Sorted. Cold skin maceration before pressing (up to 12 h), fermentation at 15° C.

Type of ageing : Tank aged on fine lees

Tasting note : Aromas of golden apple and nectarine... a very fruity and delicious nose for this sunny vintage! A nice balance on the palate, between freshness and melting sweetness, with a lively, slightly lemony finish. A crisp wine, easy to approach, perfect for moments of lightness and conviviality. You will enjoy it as much as an aperitif as with light dishes, such as a warm goat cheese salad or a fish ceviche with capers.

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