



THE TERROIRS

Our first plots of white grapes on these terroirs have now reached harvest age, and we can finally begin to produce the white Minervois we have dreamed of for so long.

“Sur la pointe des pieds” literally means “on tiptoes”, or here, moving forward very delicately. It describes how we have approached adding this string to our bow, with an initially restricted volume that we hope to develop over the years to come.

We are totally convinced of the potential of our sandstone soils and we invite you to share the fruit of our dreams!

SUR LA POINTE DES PIEDS

Label: AOP Minervois | CL: 75 cl | Ready to drink: 1-2 years

Varietals: Macabeu, Grenache White, Vermentino.

Vineyard: Mix of cool clay-limestone soils and clay-sandstone soils from higher altitude, north and west facing plots.

Vinification: Selection of free run and first press juices, fermented at 18°C and matured on fine lees for 30 days, stirred into suspension if the daily tasting so requires.

Tasting: Fresh, with notes of pineapple emerging on aeration. On the palate, a well- rounded, soft wine with a delightful liveliness, giving a well-balanced finish with a lingering fruitiness.

Pairing: Trout meunière or chicken with butter sauce, flambéed prawns, grilled asparagus with parmesan, semi-matured goat cheese, 36-month Comté or other matured hard cheese.

Serve lightly chilled, at around 11°C.



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Alcohol abuse is dangerous to your health. Enjoy responsibly.