



LE CLOS DU SERRES

Name of the wine: SAUT DU POISSON « jump of the fish »

Appellation : AOP Languedoc

White colour

Certification: organic écocert

Specificity of the terroir: Lieu-dit, South-east of the village

A confidential cuvée in very limited production.

Soils: "ruffles", thick deposits of sandstone accumulated 250 million years ago. Unique in France.

Grape varieties: Grenache blanc 60%, Carignan blanc 25%, Vermentino 15%.

Climate: alternating hot days and cool nights

Aging: 75% in vats, 25% in barrels

Tasting notes

Complex and long wine with notes of white flowers balanced by a beautiful freshness and a real minerality. A beautiful gourmet white.

Manual harvest

Gastronomic complicity

Serve at 10 ° C on a rabbit terrine, Chicken leg with sage, Red mullet fillets with olive purée, Wild mushroom casserole, grilled sardines, asparagus velouté.

Presse :

Revue du vin de France: favorite, 100 most beautiful whites in Languedoc

ROBERT PARKER: 92/100.

CUISINE & VINS DE France: mineral notes of fruit and white flowers

TERRE DE VINS: selection from the best organic white wines from the south.

BETTANE & DESSEAUVE: 15/20. Beautiful substance with notes of white fruits (pear). A beautiful bottle from the south

