



CUVÉE	Serve the Servant
MILLÉSIME	2022
APPELLATION	Vin de France
COLOUR	White wine
	Rare servant!
HISTORY	A forgotten grape variety, once grown on small terraces and harvested in November, the Servant has a thick skin, with a pretty amber-pink hue which allowed it to be kept until Christmas.
GRAPE VARIETIES	100% Servant
TERROIR	2 small limestone terraces of the garrigue on well exposed hills.
CLIMATE	Mediterranean, hot and dry. North-facing.
VINIFICATION	Hand-picked at maturity at the end of September as it is a very late grape variety. Small, careful press, fermentation which lasts about 3 weeks.
AGEING	Aged on fine lees . From racking to racking it clarifies naturally for a year and a half.
TASTING	The grape variety develops particular qualities taking on its lovely oxidative notes, with a nice saline finish.
GASTRONOMY	Cheeses; Pulled pork; Grilled lemongrass pork; Oysters & shellfish; Fruity desserts; Tielle de Sète; Pulled pork; Fruit desserts;
SERVICE	13 - 14 °C
POTENTIAL	5 years
CERTIFICATION	AB Organic Agriculture
ALCOOL	12,5 %VOL.
FILTRATION	Unfiltered