



## *Ephémère vintage*

The *Ephémère* vintage comes from a parcel selection and has been aged in oak barrels for nine months. The limestone soil of this parcel is grassy which gives the wine its excellent aromatic quality and its roundness. The vinification in oak barrels adds vanilla and woody notes.

### Technical Data

**Appearance:** Pale yellow with glints of gold.

**Aroma:** The nose has a sustained intensity with candied fruits aromas at first, for example apricot, pineapple and mirabelles. The airing of the wine reveals all the characteristics of its terroir. Vanilla and spice notes add a complex touch to this aromatic bouquet.

**Taste:** Supple attack with a nice fullness in the mouth and a fatty side. The acidic and mouth-watering finish lingers in the mouth. Citrus aromas are present. Aging notes remain.

**Food Pairing:** Poultry with oranges, salmon tartar and fruit-based deserts.

