

BASIC INSTINCT

SANS SULFITES - NO SULFITES

BLANC

AWARDS



JAMES SUCKLING

"A fresh, vivid and zesty blend of 85% chardonnay and 15% viognier. The nose shows notes of spiced apples, dried lemons and wild herbs, following through to a medium body with bright acidity. Balanced, with delicious fruit in the succulent finish. From organically grown grapes. No sulfites added. Vegan. Drink now"



LE GUIDE HACHETTE DES VINS - 2023

"The jury was delighted with its freshness and brilliance!"

★ 2 stars - COUP DE COEUR



Allergen Free

- Vegan product
- Natural wine method
- No sulfites



Organic

- Preservation of living organisms and soils
- Practice of Agroforestry



GRAPE VARIETY

Assemblage de Chardonnay (85%) et Viognier (15%)

TERROIR

Origin

IGP Pays D'Hérault Coteau de Bessilles

Soil

Limestone

Climate

Mediterranean

ALC.

12.5% vol

SERVING TEMPERATURE

Between 8° and 10° Celsius

CONSERVATION

Constant, between 6° and 12° Celsius

STORAGE

3 years

RESIDUAL SUGARS

0.5g/L

BOTTLE SIZE

75 cl

TASTING NOTE

Golden yellow colour with green highlights. Intense notes of white flowers (jasmine, acacia), citrus, exotic fruits and green apple. Well balanced on the palate with a lively, mineral finish.

VINIFICATION

Harvest at night to preserve the freshness of the grapes and avoid any form of oxidation. Direct pressing. Natural fermentation at low temperature between 16° and 18° Celsius. Aged on fine lees in concrete tanks until bottling. No fining. No use of fining agents or sulphites