

Cuvée « Les Pierres Blanches »

The *cuvée* « Les Pierres Blanches » is a 100% *Sauvignon blanc* on the blue schists from Faugères. This altitude rock swept by the sea winds from the Méditerranée, gives to this wine a great tension with a floral nose and a beautiful minerality on the palate.



Appellation : IGP Pays d'Hérault

Type : White wine

Terroir : Grey and blue schisty rocks ; bottom of the hill, friable and aerated texture, natural grasses

Varieties : 100 % Sauvignon blanc

Winemaking: Cold fermentation, vegetal collage

Ageing : 6 months in stainless steel tank over fine lees, very light filtration

Yield : 45 hL/ha

Keeping : Drink within 3 years

Taste notes

Nose : Expressive, with aromas of white fruits (granny smith apple), santoline plants, cysts and mineral notes (gun flint).

Mouth : Supple, sharp and vibrant, a liveliness structure with apple fragrance (or pear). Its great minerality gives to this wine a lot of freshness and a long and delicate finish.

Wine and Food pairing : As « apéritif », spaghettis with kale cabbage, little flaky pastry with ceps mousse, sweet potato and cranberries sheperd's pie, Ramen noodles with ginger, mango desert.

Temperature: Serve between 8 and 10 °

Bottled at the Field, 2 rue du Vieux Château – 34600 Faugères – France

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