

Domaine Roc Pellegrine

IGP Atlantique - 2022 - BLANC

PRÉSENTATION

Domaine Roc Pellegrine, a name derived from the localities of the Château's plots, is owned by the LAFON family, father and son.

They have been involved in sustainable agriculture for many years and use organic products whenever they can. Hives, fallow land and bat nesting boxes are also installed on the farm. Their presence in the vineyard could make it possible to reduce the use of chemical control.

Officially at the head of the estate since 2017, the son plans to develop the estate by planting 5ha of additional vines. Domaine Roc Pellegrine will officially be organic from the 2022 vintage.

LE VIN

CÉPAGES: Sauvignon 100%

VINIFICATION / ÉLEVAGE: Traditionnal

DÉGUSTATION

Pale color with green reflections. The nose is intense mixing boxwood, citrus fruits and exotic fruits. The palate is very aromatic with flavors of grapefruit and lychee, all dominated by a nice freshness and fat finish.

SERVICE / ACCORDS GOURMANDS

SERVICE: Better served at 10°C

ACCORDS GOURMANDS: Fishes and white meats



ELLEGRINE







