



Matin Blanc

Vin de France - **WHITE**

PRESENTATION

On the night of April 2nd, fears turned into reality... Just before midnight, temperatures dropped below freezing. As the hours passed, they fell as low as -5°C... At daybreak, the buds already bore the marks of the cold. And yet, almost miraculously, the grapes from this young plot would be harvested for the very first time. Matin Blanc was born. This unique plot covers just 1.7 hectares, on the boubène soils of Donzac in Tarn-et-Garonne.

THE WINE

VARIETALS: Sauvignon, Viognier, Gros manseng

WINEMAKING / AGEING: Pressing after a short skin maceration. Clarification by flotation, followed by low-temperature fermentation (16–18°C).

TASTING

Matin Blanc reveals a pale yellow color and a delicate bouquet with notes of flowers and white-fleshed fruits. The palate is harmonious and aromatic, unfolding into a long, fresh finish.

SERVING / FOOD PAIRINGS

SERVING: Serve at 8°C.

FOOD PAIRINGS: This atypical cuvée is ideal for pairing with an aperitif, an asparagus quiche, citrus scallops, creamy poultry dishes, or fresh goat's cheese.

