



## CICÉRON BELLES DU SUD BLANC DE BLANCS



### Blend

Sauvignon blanc.



### Vinification

Harvested by machine by night. Temperature control from destemming to racking (around 7°C) and fermentation to preserve aroma. De-alcoholisation takes place before bottling and involves two membrane techniques: reverse osmosis and a membrane contactor. Particular attention is paid to preserving colour.

Guyot and Royat pruning systems. High training wires to protect the fruit from sun burn. Peak ripeness is achieved due to canopy management (extensive leaf area).



### Terroir

Vineyards located in Bas Armagnac, South-West France. The soils are composed of sand or 'boulbenes' combining silt and clay, delivering fine, floral and elegant wines.



### Tasting

Elegant nose, freshness, peach, tropical fruits. Drink within two years after bottling at 10°C. On the palate, white-fleshed fruits such as peach.



### Wine Pairing

Enjoy with seafood, white meats or as an aperitif.



### Price Range

Low

### ABOUT

The brand illustrates one of the architectural features of the villages and towns of Languedoc. These fountains, veritable artistic monuments, are surmounted by a female statue (Les Grâces) carrying a basket of grapes or an amphora: Les Belles du Sud. "The fountain of the 3 graces" of our label adorns the famous place of the egg in Montpellier.