



FUSION BLANC

VENTOUX PDO

EYES	Or, brillante
NOSE	Powerful nose with notes of white flower and crunchy fruit.
MOUTH	Ripe fruit, roasted almond, lovely roundness ending on a few vanilla notes.
FOOD & WINE PAIRING	Sea bream ceviche, grilled poultry, salmon tartar, celery soba & saffron, sushi and maki with seaweed salad.

The grapes are crushed and then cold-pressed at low temperature. Each grape variety is vinified separately in stainless steel vats. The wine is then matured in oak barrels for 6 to 8 months.



ROUSSANNE 60%
CLAIRETTE 40%

