

DOMAINE CROIX DES MARCHANDS BLANC SEC FRAICHEUR PERLEE 2017

Jerome Bezios took over the family estates about 20 years ago.

Since then, he has deeply invested in new technologies (temperature control, filtration...), in traditional methods (manual harvest, work on the soil...) and in a competent team in order to tend to an optimal quality as much in the production than the winemaking.

« La Croix des Marchands » extends over 30 hectares on a gravel soil.

The vines produce a wine fruity and spicy, very representative of the appellation. Their historical location provides evidence of a wine-producing activity dating back more than two thousand years.

TERROIR

Clay
Gravel

WINEMAKING

Vinified at low temperature under CO₂ to preserve freshness and the aromatic potential of the wine.
Early bottling to preserve the gas and the flavor.

GRAPE VARIETY

34% Muscadelle
33% Loin de l'œil
33% Mauzac

ALCOHOL

12%

SERVICE TEMPERATURE

8-10°C

HOLDING AND PRESERVATION

2 years

TASTING NOTES

Pale yellow color with green sheen.

Beautiful fruity green apple flavors leading to floral notes.

Elegant in the mouth, well-balanced with slight acidity and fresh fruit notes

FOOD PAIRING

To taste fresh.

With an aperitif or accompanied by light dishes such as fish and crustaceans.

