

### Story

The Florensac terroir is one of the oldest vineyards near the French Mediterranean coastn close to the ancient harbors of Sète and Cap d'Agde.

The Vignerons de Florensac (Winemakers of Florensac) have been producing Picpoul, Côtes de Thau and Pays d'Oc and others appellations since 1934. They can now count on 260 winemakers, all showing great dedication to their work, who are proud to be part of the world of winemaking and to belong to the big family that the cooperative represents

Farming philosophy : Sustainable (certified HVE since 2021)

### Vineyard Information

Grape varieties : Sauvignon 100%

Plot size : 80 ha (197 acres)

Average age of the vines : 15-20 years

Facing : South

Elevation : near from sea level (location with temperature buffer effect)

Soils : Silty-clay

#### FARMING PRACTICES

- Mechanical weeding (no chemicals)
- Low chemical inputs
- Sexual confusion
- Prophylactic cultural methods
- High trellises (1,8m-2m) : more photosynthesis

### Winemaking

- Mechanical Harvest by night / Destemmed (100%)
- Pneumatic press
- Cold settling : 41°F during 10-15 days
- Fermentation : Temperature controlled stainless steel tank / 15 days at 64,4°F
- Aging : 3 months in stainless steel tank / on fine lees with stirring
- Fined : Yes (Bentonite)
- Filtration : tangential
- Vegan : Yes

### Tasting notes

A very intense nose combining aromas of exotic fruits (mango, passion fruit) with notes of boxwood and blackcurrant blossom. Fresh and balanced on the palate. A zesty lime finish.

