

# INVITATION BLANC

Costières de Nîmes AOP

**Grape :** 55% Roussanne, 35% Grenache & 10% Viognier

**Vinification :** Vinification is traditional. Pressing is carried out gently using a pneumatic press. Fermentation takes place in stainless steel vats on fine lees at a temperature of 18°C (68°F), to allow for better aromatic extraction. After racking and filtration, the wine is bottled at the Château.

This cuvée offers impressive aromatic complexity. Traditional vinification, combined with aging on fine lees, produces a wine with aromas of white fruit, peach, and apricot, with a beautiful roundness on the palate and perfectly balanced acidity.

**Aging:** Ready to drink in its first year.

**Food and Wine Pairing:** This wine will pair perfectly with seafood, grilled fish, or a rich dish such as raclette, where the acidity of the wine will counterbalance the richness of the cheese, while refreshing the palate.

