

Vignerons  
createurs

---

# Sérigraphie

## Vin blanc

### AOP Clairette de Bellegarde

---

- Les Insolites -

**Grape varieties:**

**100% Clairette**  
75cl

**Winemaking:**

A wine made from selected parcels of Clairette-grapes. The grapes are harvested at night in order to keep them fresh. Follows a direct pressing and a static cold settling and then the fermentation takes place at a low temperature.

**Tasting :**

Eye: light yellow color.

Nose: delicate nose of white flowers, lime tree, almonds notes.

On the palate, there is a beautiful minerality and extreme finesse.

**Food pairing :**

This wine will be perfect as an Aperitif or with seafood, grilled fish poultry and dry cheese.

**Serve at** 10-12 °C.

**Cellaring :** 1 - 2 years

