

Vignerons  
créateurs

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# Mille X Excellence

## Blanc, Millésime 2021

### AOP Costières de Nîmes

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- Les Intemporels -

**Grape varieties:**

Roussanne, Viognier, Marsanne  
75cl

**Winemaking:**

Remarkable work in the vineyard: green harvesting, leaf thinning, low yields.

The best parcels of Grenache blanc, Roussanne and Marsanne have been selected to be part of this wine. Harvest by night.

This wine is aged on the lees for 12 months with regular stirring, in barrels of 225, 400 and 500 liters, allowing the grapes to reveal all their aromatic richness.

**Tasting:**

Eye: Bright with golden lights.

Nose: Intense flavors of acacia flowers and cherry blossom, notes of vanilla and warm spices.

Full and generous on the palate, with lovely aromatic complexity and notes of exotic fruit, pineapple and lychee.

**Food pairing:**

This wine is perfect with pan-fried scallops or roast Bresse poultry, as well as lobster and fine fish.

**Serve at:** 10-12°C

**Cellaring:** 5-7 years

