



Elyo Blanc

IGP MÉDITERRANÉE

A fine, elegant white wine — with multi-layered aromas and exotic notes, great freshness, and depth, it is an ingenious accompaniment to food that makes you want to have a second glass.

YEAR	2024
GRAPE VARIETIES	64% Viognier 18% Grenache blanc 18% Roussanne
ALCOHOL	13%
BOTTLE SIZE	0,75L
DRINKING TEMPERATURE	8-10°C
AGEING POTENTIAL	3-5 years
AWARDS & CERTIFICATES	 
TASTE PROFILE	<i>The multi-layered</i> Ripe apricot, honeydew melon, and vineyard peach on the nose. There are also exotic hints of pineapple and passion fruit. On the palate, there is a fine, well-integrated acidity and a good balance of freshness and great depth. On the finish, the ripe yellow fruit meets animating minerality and salinity.



TERROIR

Average age of the vines approx. 25 years, on weathered limestone with a high iron content, which gives the soil its characteristic ochre color.

VINIFICATION

The grapes, harvested by hand in small containers in the early morning, are additionally cooled to preserve their natural freshness and avoid any oxidation, as the harvest days are very warm. The gentle processing of the grapes promotes the exceptional finesse and elegance of the wine, which is fermented spontaneously at a controlled temperature in stainless steel tanks with the vineyard's own yeasts, giving the Elyo Blanc a multi-layered aroma.

FOOD AND WINE PAIRING: GENIUS AT A TABLE

Light poultry in morel cream, green and white asparagus with hollandaise sauce, complex fish and poultry-based terrines, duck à l'orange or a classic paella, grand raw milk cheeses from goats or sheep.

