



AROMATIC PROFILE



Floral notes



Apricot

TASTING NOTES

In the medieval period, the knights built a fortification in our area. This cuvée honours their heritage with the cross of the "Ordre des Templiers". The fruit of carefully selected terroirs and aged in French oak barrels, this wine reflects our quest for excellence and has remarkable ageing potential. This wine has a brilliant yellow colour with golden highlights. On the palate, it combines white flowers and apricot in a balanced structure with a full-bodied texture and an elegant finish.

FOOD & WINE PAIRING

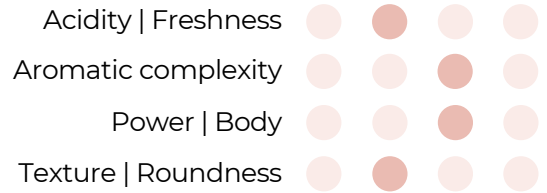
With a chicken terrine with hazelnuts.
With an onion tart or carpaccio of scallops.
With foie gras ravioli.
With cheeses such as mature Comté or Beaufort.

AVAILABLE SIZES

In white 75cl and red 75cl.



TYPICITY



100%

Rolle

VINIFICATION

Les raisins proviennent de sols profonds, argilo-calcaires, exposés sur des coteaux ensoleillés à 410 mètres d'altitude.

The harvest is completely destemmed to preserve the aromas.

Vinification is meticulous, and the wine is then aged in French oak barrels for several months, giving the wine subtle notes of wood and a lovely roundness.