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*Miss Anaïs*  
**Pays d'Oc Indication Géographique Protégée**

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-  **GRAPE VARIETIES :**  
*Chardonnay and Viognier.*
-  **SOIL :**  
*Chalky-clay soil*
-  **WINEMAKING TECHNIQUES :**  
*Skin maceration followed by regulated temperature fermentation .*
-  **TASTING NOTES :**  
*Very bright, clear yellow, golden straw color. Powerful, yet delicate nose : acacia flowers. Aromas of apricot and peach. The attack in the mouth is smooth but lively, thus giving a general impression of fullness.*
-  **SERVING RECOMMENDATION :**  
*Goes perfectly with fish, oysters, stuffed mussels, fresh goat's cheese. Ideal as an aperitif.*



75 cl

3L