



**Name of the Wine:** ATARGATIS

**(Code: BL)**

**Color:** White

**Grapes:** Sauvignon blanc, Viognier and Muscat petit grain

Culture Raisonnée

**Soil:** calcareous clay, ironstone

**Harvest:** picking and manual sorting

**Vinification type:** dandruff maceration in a pneumatic press for 4 to 6 hours, direct pressing then settling for 24h, and vinification at 18 degrees. Malolactic fermentation is not effected.

**Breeding:** Stainless steel tanks

**Optimal tasting:** 2 to 3 years

**Bottle:** Vintage 75 cl

**Cork:** 44x24

**Box:** 12 & 6 bottles lying

**13% VOL**

**Tasting:** Very clear and bright. Floral aroma evolving on fruit aroma has white flesh and exotic fruit. His attack is drinkable, smooth

**Serving temperature:** 8 to 12 °C

**Gastronomic alliance:** appetizers, sea food, salads, cheese...

**Oenologist:** Hisham Geagea