

# Blanc de rêve 2018



**Designation:** IGP OC

75cl, 12.5 degrees

**Grape variety:** Chardonnay (70%), Sauvignon (30%). Harmonious blend between the freshness of Sauvignon and the structure of Chardonnay.

**Vinification:** Harvested at dawn to keep freshness and pressed upon arrival at the cellar. A part of Chardonnay is matured in wood to add fat and complexity.

**Character:** Beautiful pale yellow color with golden reflections. The nose is expressive and complex, with floral vanilla and white fruit scents. The palate offers a nice volume with an acid blade that carries the wine. The structure is homogeneous and the finish lingering.

**Very balanced, on the freshness, the Blanc de Rêve is an ideal wine for an aperitif and sufficiently aromatic to accompany a grilled fish.**



DOMAINE DE  
LA GRANDE SIESTE  
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*“On ne boit pas le vin, on le partage”*

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