



# *Les Cèdres*

## *IGP Gard Blanc*

**Grape variety :** Chardonnay, Colombard

**Terroir & Cultivation :** Sandy  
*Organic Wine*, traditional soil tilling, using soil conditioners of natural origin.  
No herbicide, no pesticide.

**Vinification & Maturation:** Complete destemming.  
Direct pressing, fermentation in a thermo-regulated stainless steel tank. Traditional vinification.

**Tasting:** This wine with pale gold color, takes us on notes of exotic fruits. The mouth is fresh and full extends on a citrus finish.

**Laying down:** About 2 years lying in the cellar.

**Food/Wine pairings:** Enjoy as an aperitif, on a brasucade of Languedoc mussels, summer salads and smoked or grilled fish.  
Serve at about 8°.

**JULIE & NICOLAS**

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