

# Varietals

## Sauvignon Vin de Pays d'Oc

Colour : Clear, pale yellow with faint green highlights  
Nose : Expressive with notes of white flowers, pineapple, tropical fruits  
Palate : Balanced with a crisp finish

It is a fine wine that goes perfectly well with seafood, white meat and some cheeses



## Merlot Vin de Pays d'Oc

Colour : Intense, garnet red purple  
Nose : An aroma of red fruits, blackcurrants, cherries  
Palate : A round wine with velvety tannins and long aftertaste  
This wine may be served with white and grilled meat, poultry, salads and many types of cheese



## Chardonnay Vin de Pays d'Oc

Colour : Clear golden yellow  
Nose : Expressive with notes of fresh butter, acacia, tropical fruits  
Palate : Round and pleasing with notes of lemon  
This wine goes very well with grilled fish, white meats, cheeses.



## Syrah Vin de Pays d'Oc

Colour : Intense, very dark garnet red  
Nose : Complex red fruits with notes of pepper and spices  
Palate : well-balanced with a tannic body and notes of spiciness

This red wine goes well with red meats, salads and cheeses



## Cabernet Sauvignon Vin de Pays d'Oc

Colour : Bright ruby garnet red  
Nose : Red fruits, blackcurrants, spicy aromas  
Palate : Rich and fullbodied with a long aftertaste  
This red wine may be served with roasts, casseroles and a variety of cheese



# ALEXIS LICHINE