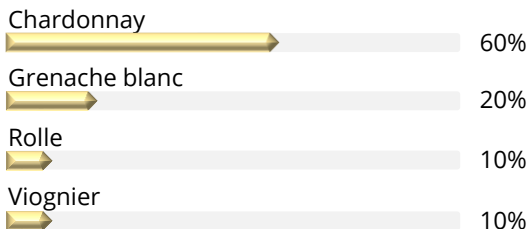




Pays d'Oc IGP | Vintage 2025

Varieties



History

« Les Yeux dans les étoiles », a white wine of pure bliss, a blend of the best varieties. Women adore the lush spark of this wine, men succumb to its stellar flavors.

« Les Yeux dans les étoiles White » is best enjoyed chilled, like a caressing evening breeze, a soft shiver, the ephemeral happiness at the sight of a shooting star... Let this pleasure take its course, eyes in the stars, feet in the water and head in the clouds!

It's a desired feeling of freshness, a moment of well-being, a jubilation... The time has finally come: it's your White wine for lovely times..



Soil

Limestone-clay

Tasting the berries in the vineyard allows the aromatic profile to be determined and the optimum date for harvest at full ripeness of each variety to be defined.



Vinification

Harvested from 4 a.m. to 10 a.m. in order to preserve freshness and avoid oxidation.

Pressing and clarification of the juice.

Vinification at 16°C with the selected yeasts.

Racking and ageing for 2 months on fine lees.



Tasting

Nose of sweet flower and garrigue (mint), On the palate, peach sirup, pear and marshmallows aromas, giving expression to Madagascar vanilla notes. Lush and sweet, it's an explosion of fresh fruit with nice acidity.



Food pairing

Serve with tapas like a tortilla, or to match with exotic dish such as stir fried shrimps, and for any occasion.



Awards

Gold - Concours des vins de la Coopération Occitanie 2026

Silver - Concours des Vinalies France 2026



Non contractual picture

Alcohol: 13,5% vol.