



Pays d'Oc IGP | Vintage 2025



Variety

100% Colombard



History

"Lady Candy" is an invitation to live life to the fullest. A smooth, sweet, and bright wine that evokes shared laughter, desserts you never want to finish, and evenings that stretch until dawn. Each sip is a sweet caress, a promise of pleasure and celebration. With Lady Candy, indulge your sweet tooth.



Soil

Limestone-clay

Rigorous parcel selection by tasting the berries in the vineyard, to determine the optimum date for harvest at full ripeness of each grape variety.



Vinification

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

Direct pressing, separation of the last pressed juices.

Settling, stabulation of the deposits for 8 days.

Fermentation at 16°C with selected yeasts.

Fermentation is stopped by chilling to preserve residual sugars and achieve a low alcohol content.

Tangential filtration and preparation for bottling.



Tasting

The pale, crystalline robe offers lovely white gold reflections.

With their sweet notes of peach syrup and lychee, the aromas invite you to taste this cuvée.

The palate is all about greediness and velvety texture, finishing deliciously with ripe mango and pink grapefruit.



Food pairing

This delicacy can be enjoyed as an aperitif, with Asian food, pan-fried foie gras, a cheese platter or a fruit tart.



Awards

Gold - Concours des vins de la Coopération Occitanie 2026

Gold - Concours des Vinalies France 2026

Silver - Concours Terre de Vins 2026

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Non contractual picture

Alcohol: 11% vol.