

## LE BIENHEREUX. MEDILUNE VIOGNIER. PAYS D'OC.



**WINEMAKER:** Thibault Crespin

**VINEYARD:** 1,000 feet altitude, South-West facing, Marl-limestone soil rich in pebbles. Sustainable, dry farmed.

**VINIFICATION:** Immediate pressing, cool fermented in stainless steel tanks

**TASTING NOTES:** Crisp, citrus fruit aromas develop into ripe peach and pear. Fresh, balanced flavors of zesty citrus with notes of apple and pear with a clean, lively finish.

The vineyards are located in Sommières south of the Garrigues and on the edge of the Vaunage. The topography makes it one of the coolest areas in the region. The cooling winds and higher elevations allow the vines to be planted in optimal exposition. The soils are alluvial, rich in limestone marls and with abundant large pebbles. All of the vines are worked in sustainable agriculture and some are in organic farming.

They work with the greatest respect for the land and the environment to passionately develop wines with a strong personality, revealing the terroir. The vines are dry farmed. Winemaker Thibault Crespin was raised in the area, in a family of winemakers.

