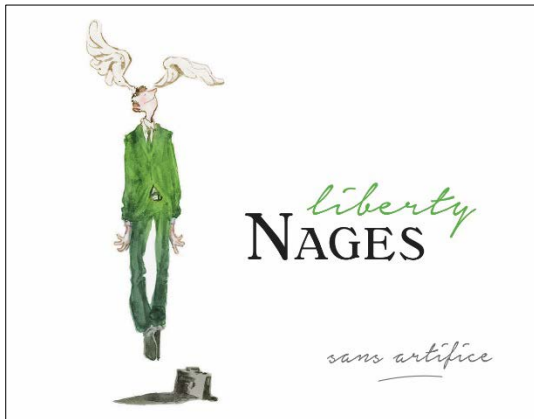


Liberty NAGES - White



In search of truly refreshing wines of pleasure, we've done away with the limitations of appellations and modern enology. These wines are organic, moderate in alcohol, fermented with native yeast, minimally sulfured, non-vintage, and bottled as Vin de France for greater Liberty!

This original quaffable white can accompany a meal from hors d'oeuvres all the way through dessert. A perfect companion for fish, salads, and cheeses, it's a wine to discover!

Terroir : Clay and limestone – Vin de France – Certified Organic

Varietals : Grenache, Roussanne and Colombard

Vinification :

- Certified organic wine by Bureau Veritas
- Harvest at peak maturity with 100% destemming and no crushing and no addition of SO₂
- Cold skin contact for 12 hours to maximize primary fruit
- Press in absence of oxygen
- Drain by gravity and fermentation by native yeast
- Aging on fine lees with regular stirring

Tasting Notes :

- *Appearance :* Yellow with green glints.
- *Nose :* A basket filled with grapefruit, tangerine and passionfruit.
- *Taste :* Juicy with a nice tension. The fruity finish is heightened by a hint of minerality.

Aging Potential: Enjoy now or cellar for up to 3 years.

Accolades :

Golden medal – Concours Anivin de France 2018 & 2019
 Best price for value organic 2019 – Bettane & Desseauve 2019
 Golden medal – International Organic Awards 2021

Food & Wine Pairing: Serve at 50°F (10°C).

cheeses	meats	seafood	garden	herbs	method	sauces	desserts
nevat	pork	sole	carrots	chives	sauté	fine herbs	fruit
picodon	chicken	oysters	celery	lemongrass	grilled	citrus	salad
humboldt	turkey	sushi	asparagus	cilantro	raw	light	mango
fog						butter	melon



