LAMELLE

60% Chardonnay, 20% Vermentino,

10% Viognier, 10% Trebbiano

Description: a white wine fresh

yet structured, whose highlights

are its structure and savouriness.

Nose: hints of white peach, apple

and pear with an aroma of lemon

blossom and hawthorn that lead

Taste: fresh and well-balanced,

savoury note and a long, fruity

with a pleasant mineral and

Pairing: ideal for fish-based

dishes, light first courses and

ANGELIN

TYMETTE

WILL S

way to nuances of Mediterranean

Colour: straw vellow with

herbs and lemongrass.

greenish glints.

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4/10

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Nose: hints of white peach, apple blossom and hawthorn that lead

Pairing: ideal for fish-based dishes, light first courses and fresh cheese. ∆ngeLiN

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Taste: fresh and well-balanced, with a pleasant mineral and savoury note and a long, fruity

Description: a white wine fresh yet structured, whose highlights are its structure and savouriness.

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finish.

tresh cheese.

TYMETTE

4/1/1/1

MILES

LAMELLE

LAMELLE

60% Chardonnay, 20% Vermentino, 10% Viognier, 10% Trebbiano

Description: a white wine fresh yet structured, whose highlights are its structure and savouriness.

Colour: straw yellow with greenish glints.

Nose: hints of white peach, apple and pear with an aroma of lemon blossom and hawthorn that lead way to nuances of Mediterranean herbs and lemongrass.

Taste: fresh and well-balanced. with a pleasant mineral and savoury note and a long, fruity finish.

Pairing: ideal for fish-based dishes, light first courses and fresh cheese. ANGELIN

TVMETTE

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LAMELLE

T SELECTION VNCETIME tresh cheese. dishes, light first courses and

finish.

fresh cheese.

Pairing: ideal for fish-based savoury note and a long, fruity with a pleasant mineral and Isste: fresh and well-balanced,

herbs and lemongrass. way to nuances of Mediterranean blossom and hawthorn that lead and pear with an aroma of lemon Nose: piute of white peach, apple

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10% Viognier, 10% Trebbiano 60% Chardonnay, 20% Vermentino, TYMETTE





шоэлиминэдив.ммм dishes, light first courses and Pairing: ideal for fish-based

LAMELLE

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