

# SELIAN BLANC RESERVE



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APPELLATION : A.O.C SIDI SALEM 1<sup>ER</sup> CRU

## VARIETAL CHARDONNAY

## SOIL / CLIMATE

Cultivated in a traditional way, our vineyard benefits from soils composed of limestone and clay on the maritime border, partially in terraces located at an average of 150 meters above sea level. The cool climate and diurnal temperature variations produce perfect equilibrium in the wines.

## VINIFICATION

Harvesting is done entirely by hand. Grapes are pressed slowly, to conserve their personality and their aromatic finesse. After light settling, musts ferment naturally in oak barrels (of which 30% new oak). Lees can be put back in contact with the wine by lees-stirring, to continue enriching the wine. Malolactic fermentation occurs naturally during winter. The wine stays on its lees for 11 to 13 months, before being racked and blended. After light filtration, we do our own bottling.

## TASTING NOTES



### COLOUR

Yellow with light gold tint, clear.



### NOSE

Powerful, racy, with a smell of nuts, toast and a suggestion of vanilla.



### MOUTH

Expressive with a fat and ample taste. This is a mineral wine with an elegant oaky taste and a long finish.



### RECOMMENDED TEMPERATURE FOR SERVING

Between 53°F to 57°F.



### FOOD AND WINE PAIRING

Shellfish, lobster, foiegras, saltwater fish, mature cheeses



SELIAN  
ROUGE



SELIAN  
ROUGE RESERVE



SELIAN  
ROSÉ MYSTÈRE



SELIAN  
BLANC