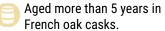


#### VIEUX PINEAU DES CHARENTES BLANC



🤝 50% Ugni-blanc, 50% Folle blanche.



Ugni blanc gives finesse, elegance and a little acidity. Colombard gives persistence and a lovely fruity taste. This blend of these 2 varieties finds a perfect balance!



## VIEUX PINEAU DES CHARENTES BLANC



🤯 50% Ugni-blanc, 50% Folle blanche.

Aged more than 5 years in French oak casks.

Ugni blanc gives finesse, elegance and a little acidity. Colombard gives persistence and a lovely fruity taste. This blend of these 2 varieties finds a perfect balance!



#### VIEUX PINEAU DES CHARENTES BLANG



🧭 50% Ugni-blanc, 50% Folle blanche.

Aged more than 5 years in French oak casks.

Ugni blanc gives finesse, elegance and a little acidity. Colombard gives persistence and a lovely fruity taste. This blend of these 2 varieties finds a perfect balance!



## VIEUX PINEAU DES CHARENTES BLANG



🥎 50% Ugni-blanc, 50% Folle blanche.

Aged more than 5 years in French oak casks.

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