



TECHNICAL INFORMATION



**BelleRive - Franc de pied
Souvignier Gris**

VINTAGE

2025

TYPE

White wine

APPELLATION

IGP Pays d'Hérault

VARIETY

Souvignier Gris

ALCOHOL

11.5% vol.



TASTING NOTES

Pale yellow in color with bright, crystalline reflections. Fine and delicate, revealing notes of fresh citrus, crisp pear, and white blossoms, lifted by a subtle saline touch reminiscent of sea air.



ADVICE

A wine that pairs beautifully with seafood, oysters, shellfish, mussels in white wine, or grilled fish. Best served well chilled to enhance its brilliance and refreshing character.



- Just a few breaths from the lagoon of the Étang de Thau, this Souvignier Gris reveals a singular maritime identity. Grown from own-rooted vines in sandy soils, it reflects a rare and daring choice made possible by the natural resilience of this grape variety. In this terroir preserved from phylloxera, the absence of grafting allows the wine's varietal character and mineral expression to shine with remarkable purity.
- Pioneers of disease-resistant grape varieties and creators of Europe's first vineyard dedicated to these forward-looking grapes, the Pugibets took experimentation a step further fifteen years ago by planting ungrafted Souvignier Gris to test its limits of resilience and adaptability. From this visionary approach emerges a wine that is at once authentic, sustainable, and deeply connected to its environment, where saline freshness, vibrant fruit, and striking precision come together with natural ease.