

Licence IV

Vin de France Blanc

ABOUT THE ESTATE

- Created by Martine's President Greg Castells, Licence IV is a dynamic, irreverent label that blends our ethos of excellent, artisanal winemaking with a light-hearted twist.
- Available in one-liter bottles, the white, rosé, and red offered by Licence IV are the perfect go-tos for parties and outdoor events.
- We partner with talented winemakers to create fine French wine at a price point that makes fine French wine accessible to all.
- The grapes for these wines are organic, so you can feel good about what you're drinking.
- We honor our commitment to bringing people around the table with Licence IV, which is ready to be enjoyed at any moment.

APPELLATION

Vin de France

GRAPE VARIETY

40% Chardonnay, 30% Sauvignon Blanc, 30% Grenache Blanc

FARMING

Sustainable, Organic

SOIL

Clay-limestone

VINEYARDS & VITICULTURE

From a co-op that has been a pioneer in organics for more than 30 years. The vineyard extends from the limits of the Hérault to the north of the Gard along the length of the Via Domitia.

HARVEST & VINIFICATION

Grapes harvested at night to preserve freshness. Direct press and static cold settling for a day then raked to tank. Fermentation starts with selected yeast. 13-15°C for fermentation. The wine is then raked off the lees and protected by sulfur (within the limits of organic certification). All done in cement and stainless steel tanks.

ALCOHOL BY VOLUME

12.5

PACK SIZE

12x1L

