



GRAPE VARIETIES

Rolle 100%

AOP

Côtes de Provence

WHITE 2021

Terroir : Our vineyard, classified as A.O.P Côte de Provence, is planted in a valley laid out in cultivation terraces, held back by dry stone walls, called "Restanques" in Provence. The vines flourish in this amphitheater of clay-limestone soils and enjoy maximum sunshine, cradled by the sea breezes and the Mistral wind. This 2021 vintage comes from a young parcel of rolles, located at an altitude of 380m, overlooking the vineyard.

Age of the vines : 7 years.

Vinification : Before the harvest, a particular attention is brought to the control of the maturities. It is a question of determining the optimal date of harvest for each plot and variety of grape in order to offer a beautiful balance to our wines. The grapes are harvested by hand and kept at low temperature in a refrigerated container (3°C) in order to preserve the freshness and the quality of the aromas. Direct pressing of whole grapes. Fermentation is done at controlled temperature in our thermo-regulated stainless steel tanks. Blending, filtration and bottling at the Domaine.

Tasting Notes : Crystalline yellow color, with green reflections. Expressive and aromatic nose, with citrus notes (lemon, pomelo) and floral and vegetal notes. The attack is lively, with a beautiful fullness and aromas of pomelo and yuzu, accompanied by a mineral finish.

Food and Wine Pairing : Lively and aromatic, this Côte de Provence White will seduce you and will accompany wonderfully your aperitifs or accompany a seafood platter, feet in the sand.

Suggested serving temperature : Between 8° et 10°C.

Alcohol Level: 12.5%



The vineyard is in transition to organic farming since 2021.

