



Côtes de Provence

2018

"Goutte de rolle"

This white wine is coming from the only juice of our best rolle grapes

One star at Guide Hachette 2020. Rated 14,5/20 in Bettane and Dessauve 2020 Wine Guide (Famille Sumeire 2 stars producer)

TERROIR

Clay-limestone made up of ancient gravelly alluvial deposits, vestiges of a huge alluvial cone from the streams descending Mont Sainte Victoire (1,010 metres) and bordered to the south by Mont Olympe and Mont Aurélien.

VINEYARD

Average age of vines: 30 years Rolle 100 % Yield: 55 hl/ha. Minimum use of pesticide approach (Agriculture raisonnée)

VINIFICATION

Skin maceration of the destemmed grapes at low temperature in stainless steel temperature-controlled presses, and then temperature-controlled fermentation in stainless steel vats.

TASTING NOTES

Light golden yellow in color An aromatic character of mint and lime-flower. Round and pleasant ending with a refreshing burst of citrus

MATCHING FOOD & WINE

Ideal as an aperitif, with raw shellfish, garlic sautéed clams or a salt crusted sea bass.

