

Côtes de Provence

2022

VINEYARD

Average age of vines: 30 years

65% Rolle - 35% Ugni Blanc

Yield: 55 hl/ha.

High Environmental Value.

VINIFICATION

Traditional vinification in stainless steel vats.

A cooling system is used to chill the grapes.

TASTING NOTES

Bright pale golden color

A complex nose of pear with citrus notes.

A fresh mouth of clementines with a lengthy and persistent finish.

MATCHING FOOD & WINE

This wine is perfect with goat's cheeses, fish carpaccio or oysters on the halfshell.

