

## Côtes de Provence

2024

### VINEYARD

Average age of vines: 30 years

65% Rolle - 35% Ugni Blanc

Yield: 55 hl/ha.

High Environmental Value certification (HEV) level 3

### VINIFICATION

Traditional vinification in stainless steel vats.

A cooling system is used to chill the grapes.

### TASTING NOTES

A pale and luminous yellow colour.

The nose is fresh with a beautiful aromatic intensity where citrus aromas reminiscent of lemon meringue pie meet rosehips and a touch of menthol at the finish.

The palate is aromatic, round, with notes of sun-drenched lemons.

### MATCHING FOOD & WINE

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

