



Côtes de Provence

2012

TERROIR

The red sandstone bedrock has produced a sandy limestone soil, which has combined with colluvial soil from the areas of high ground on either side of the terroir.

VINEYARD

Average age of vines: 30 years Rolle 50% Ugni Blanc 50% Yield: 50 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

Appearance: Pale yellow colour with hints of gold.

Nose: White-fleshed fruit and vine peaches.

Palate: Full-bodied attack with notes of stone-fruit. Well-rounded, fine expression of the terroir.

MATCHING FOOD & WINE

Bouillabaisse (Mediterranean fish soup), grilled sea bass with fennel.

