



Côtes de Provence

2013

"Goutte de rolle"

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

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 Grape varieties: Rolle 100% Yield: 40 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 with some hints of gold.

Nose: Delightful bouquet of exotic fruit, grapefruit and pineapple.

Palate: Fresh palate; generous, full-bodied finish with notes of white flowers.

MATCHING FOOD & WINE

Ideal as an aperitif, with shellfish, poached Provençal style scallops, or goat's cheese.

