



Côtes de Provence

2017

"Goutte de rolle"

This white wine is coming from the only juice of our best rolle grapes Gold medal at the Concours Général Agricole de Paris 2018 Silver medal at the Concours des vins de Provence 2018

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: 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

Very pale in color with white golden highlights A very expressive nose of passion fruit, pear and lemon verbena. Intense and very lengthy aromas with a floral finish.

MATCHING FOOD & WINE

Ideal as an aperitif, with raw shellfish, crab cakes or Thaï fried fish.

