



Côtes de Provence

2019

"Goutte de rolle"

This white wine comes from the free run juice of our best rolle grapes.

TERROIR

Clay-limestone made up of ancient gravelly alluvial deposits, remains 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: 55 hl/ha. Minimum use of pesticide approach (sustainable farming)

VINIFICATION

Skin maceration of the destemmed grapes at low temperature in stainless steel presses, and then temperature-controlled fermentation in stainless steel vats. Vegan

TASTING NOTES

Light pale color with golden highlights.

A delicate lemon nose with a subtle touch of mint.

A fleshy plum fruitness ending with a refreshing burst of grapefruit.

MATCHING FOOD & WINE

Ideal as an aperitif, with raw shellfish, garlic sautéed clams or a salt crusted sea bass.

