

## Côtes de Provence

2025

### 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.

### PAIRING FOOD & WINE

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

