



# Côtes de Provence

2022

#### 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 100% Rolle Yield: 55 hl/ha. High Environnemental Value.

## 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.

## MATCHING FOOD & WINE

Perfect with crustaceans, grilled fish, sea scallop ceviche, goat cheese.

