CHÂTEAU
L'AFRIQUE

Côtes de Provence

2017

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.

Average age of vines: 30 years
Rolle 50%
Ugni Blanc 50%
Yield: 50 hl/ha.
Minimum use of pesticide approach (Agriculture raisonnée)

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

Appearance: Pale yellow colour with hints of gold.
Nose: White-fleshed fruit and vine peaches.
Palate: Full-bodied attack with notes of stone-fruit. Well-rounded, fine expression of the terroir.

Bouillabaisse (Mediterranean fish soup), grilled sea bass with fennel.