



Appellation:	AOP Coteaux Varois en Provence	White 2015
Varietals:	Rolle 100%	
Terroir:	Clay-Limestone hills; cool climate at high altitude (380meters)	
Vineyard area:	0.47 Ha	
Harvest:	September 2016	
Weather conditions:	Mild and wet spring followed by a dry, hot and sunny summer.	
Oenologist:	Richard Bertin	
Yield:	21 Hl/Ha	
Production:	1,300 bottles	
Alcohol by volume:	13%	

Winemaking

Maceration followed by a gentle pressing in pneumatic press. Juice settled in cold storage with fermentation at low temperature between 16°C and 18°C. Ageing on lies with individual plot fermentation.

Cultural practices

Sustainable farming practices based on respect of the environment with emphasis on protection of the soil to promote the optimal expression of the grapes.

Tasting notes

The lovely pale yellow color with light green and gold reflections comes from the Rolle grape, also known as Vermentino.

The nose is expressive and floral. The palate is fresh and balanced with citrus aromas and a nice minerality.

This wine goes wonderfully with fish tartare or a grilled sea bass and fennel with fresh herbs. citrus and thyme butter sauce.

Cellaring

Ready to be enjoyed now or can be kept for up to three years.

