



Appellation:	AOP Coteaux Varois en Provence	<b>White 2017</b>
Varietals:	Rolle 100%	
Terroir:	Clay-Limestone hills; cool climate at high altitude (380meters)	
Vineyard area:	0.26 Ha	
Harvest:	September 2017	
Weather conditions:	Mild spring followed by a very dry, hot and sunny summer.	
Oenologist:	Richard Bertin	
Yield:	38 Hl/Ha	
Production:	1,300 bottles	
Alcohol by volume:	13.5%	

### *Winemaking*

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

### *Cultural practices*

Sustainable farming practices based on respect for the environment with emphasis on protection of the soil to promote the optimal expression of the grapes. We are certified **HEV (High Environmental Value)** by the French Ministry of Agriculture which encompasses biodiversity conservation, plant protection strategy, managed fertilizer use and water resource management.

### *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 stuffed with fennel and fresh herbs.

### *Cellaring*

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

