



Appellation :	AOP Coteaux Varois en Provence White 2018
Varietals :	Rolle 100 %
Terroir :	Clay-Limestone hills; cool climate at high altitude (380meters)
Vineyard area :	46 Ar
Weather conditions :	Wet and mild spring and summer
Harvest :	September 2018
œnologist :	Claire Michel
Yield :	43 Hl/Ha
Production :	2,600 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 fresh and balanced palate is marked by delicate notes of citrus fruits and pears.

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.

