

# L'Origine Blanc de blancs 2022

Côtes de Provence AOP, bottled at the premises  
Pierrefeu-du-Var



**GRAPE VARIETIES:** 100% Rolle (Vermentino)



**DEGREE:** 13°0



**TERROIR:**

The estate jewel: 741 acres including 197 acres of Cru Classé land in Côtes-de-Provence's 'Golden Triangle', on a vast plain with a spicy and mineral clay-limestone terroir.



**VINIFICATION:**

The grapes are harvested mechanically day and night and passed through a tubular exchanger at 15°C before cold maceration. This is followed by pressing and juice selection, static settling at 13°C and fermentation in concrete vats at a controlled temperature ranging from 17-22°C in an air-conditioned cellar, to preserve each variety's flavours and quality as far as possible. After racking, blending takes place at the end of the year, and then the wine is stabilised and filtered, ready for bottling.



**TASTING:**

Golden and shiny color with an emerald note. Delicate nose with an aromatic palette of white flowers. The palate is round, fresh with fresh mandarins notes.



**FOOD PAIRING:**

As an aperitif. On shellfish or grilled fish.  
With fresh goat chesses



**KEEPING AND SERVICE:**

Tasted at 12-13°



**LOGISTICS:**

75 cl: palet of 510 bottles - 85 boxes of 6 bottles.

The wine is presented in a 75 cl or 150 cl Tastevin bottle.