


The Château's second label Blanc de blancs 2022

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



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

 **DEGREE:** 13°0

 **TERROIR:**

740 acres including 200 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:**

Pale yellow color, slightly golden and shiny. A nose full of finesse dominated by floral aromas and a beautiful freshness, The finish is tangy. A nice balance in the mouth marked by a good length. A fresh, lively and easy to drink wine.

 **FOOD PAIRING:**

As an aperitif, with shellfish, fish, vegetable terrine.

 **KEEPING AND SERVICE:**

Tasted at 12-13°

 **LOGISTICS:**

75 cl: palet of 750 bottles - 125 boxes of 6 bottles.

The wine is presented in a 75 cl Bordeaux « Elégance » bottle with screw cap.