

# Aumérade Style Blanc 2023

Côtes de Provence AOP, bottled at the premises



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

 **DEGREE:** 13°5

 **TERROIR:**

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.  
This fresh and very pleasant white is characterized by a very aromatic nose with pineapple and grapefruit notes. The mouth is structured, the attack is lively, marked by notes of exotic fruits. There is a permanent freshness. A very nice wine, rich in aromas.

 **FOOD PAIRING:**

This white wine is enjoyed as an aperitif. It marries well with fish, shell fish, vegetables and desserts of fruits.

 **LOGISTICS:**

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

OR palet of 720 bottles - 60 boxes of 12 bottles.

For the 50 cl: palet of 864 bottles - 72 boxes of 12 bottles.

For the 150 cl: palet of 240 bottles - 80 boxes of 3 bottles.

For the 300 cl: palet of 96 bottles - 96 boxes of 1 bottle.

For the 5 L BiB: plat of 105 BiBs.

For the 10 L BiB: plat of 72 BiBs.

The wine is presented in a 75 cl or 50 cl Bordeaux « *Élégance* » screen printing bottle with or without screw cap.