

Sully Blanc de blancs 2023

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



 **GRAPE VARIETIES:** 100% rolle (vermentino)

 **DEGREE:** 13°5

 **TERROIR:**

The estate jewel: 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, lending takes place at the end of the year, and then the wine is stabilised and filtered, ready for bottling.

 **TASTING:**

The fine and complex nose gives off a multitude of freshness with yellow peach aromas. Forward is clear and impresses with its fatness and the concentration of aromas and minerality. The gustatory balance is of the highest level. This gastronomic "blanc de blancs" is best tasted between 12 and 13 °C.

 **FOOD PAIRING:**

A gastronomic white wine to be enjoyed from aperitif to dessert.

With its aromas it will be a pleasant companion for your repasts of fish, goat cheeses, fruit salads and is especially appreciated as an aperitif.

 **LOGISTICS:**

75 cl bottle: palet of 480 bottles - 80 boxes of 6 bottles.

The bottles are packaged in boxes of six in a horizontal position.

The wine is presented in the Bordeaux bottle « Bamboo » of 75 cl.