

# Marie-Christine Blanc de blancs 2025

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

*« At 70 years old and still inspiring, Marie-Christine is reinventing herself and celebrating her 70th vintage this year! »*



 **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, blending takes place at the end of the year, and then the wine is stabilised and filtered, ready for bottling.

 **TASTING:**

Bright, slightly golden colour. The nose is sweet. The attack on the palate is marked by floral notes (jasmine, hawthorn), giving way to a lovely richness and a very nice length.

 **FOOD PAIRING:**

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

 **LOGISTICS:**

75 cl bottle: palet of 660 bottles - 55 boxes of 12 bottles.

75 cl bottle: palet of 480 bottles - 55 boxes of 6 bottles.

The wine is presented in our special Marie-Christine bottle created out of Emile Gallé glass.