



MOMENT INATTENDU

AOP Côtes de Provence

GRAPE VARIETY : Vermentino (100%).

TERROIR :

Deep grounds formed by limestone and by clayey stoneware, by old alluviums with gravel, convenient to the elaboration of great wines. Night grape harvest to protect the primary aromas of the vine.

VINIFICATION :

Juices are protected from the oxidation from the beginning, then pneumatic pressed with inerting. Selection and débouillage under cold conditions during 48 hours. Alcoholic fermentation under controlled temperature - 18°C without malolactic fermentation.

ELEVAGE :

On fine dregs.

TASTING NOTES :

Robe : cristal yellow with green hints

Nose : powerful bouquet with white flower fruits aromas blend with elegant citrus fruits notes.

Mouth : rich but still fresh with a good liveness in the end. Typical minerality of Sainte Victoireterroir.

SERVICE COUNCIL :

Fruity with a good aromatic finesse, this galant white's harmony will fit all your sharing moments : aperitive, tapas, mediterranean food.

Temperature of service : 12-14 °C.

