



MOMENT SUSPENDU

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.

AGING :

On fine lees during about 4 months. 30% of the must integrating the final assembly is vinified and raised in new half barrel.

TASTING NOTES

Eye : cristal yellow with green hints.

Nose : Tasty notes, fresh and expressives of citrus fruits and white flowers.

Mouth : unctuous, ample, acidulous, citrus fruits, yellow grapefruit, litchi, citron at first, then softer notes, buttered, almond, suggesting light wood.

More fleshy in the perfect tensed end, ciseled and harmonious.

SERVICE COUNCIL :

This generous wine, with a great aromatic finesse, will go perfectly well with a lobster, a deliciously prepared white fish. A wine dedicated to gastronomy, should be served at 14°C.

