



# Côtes de Provence

2016

Le buste ornant l'étiquette, daté de 1840 et placé au bout de l'allée du domaine, est l'oeuvre du sculpteur Cuersois Antoine Aprile.

#### TERROIR

The red sandstone bedrock has produced a sandy limestone soil, which has combined with colluvial soil from the areas of high ground on either side of the terroir.

### VINEYARD

Average age of vines: 30 years 82% Rolle - 18% Ugni Blanc and Clairette Yield: 50 hl/ha. Minimum use of pesticide approach (Agriculture raisonnée)

### VINIFICATION

Skin maceration of the destemmed grapes at low temperature in stainless steel temperature-controlled presses, and then temperature-controlled fermentation in stainless steel vats.

## TASTING NOTES

Luminous and light in color with golden highlights A nose of fresh green almond and elderberries Smooth and round with a pleasant brightness on the finish.

## MATCHING FOOD & WINE

Crustaceans, grilled fish, sea scallop tartar or ceviche.

