



CUVEE « M » BLANC

2024

A.O.P. COTEAUX VAROIS EN PROVENCE (75 cl)

SO PROVENCE

Élégance et Fraîcheur



VINIFICATION ET ELEVAGE

Clay limestone soil.

The harvest takes place late, between September 10 and October 10.

Nights are cooler in our area of the Var hinterland and our vineyard is located at an altitude of 300 m.

The harvest is carried out mechanically overnight between 3 and 9 am in the morning.

Vines are very close to our winery which allows us to bring the grapes very quickly when pressed.

A skin maceration is carried out for approximately 6 hours in order to optimize the aromatic potential.

The settling is carried out cold (max 14 ° C) for 48 to 72 hours.

The alcoholic fermentation is launched at 15 ° C and then thermoregulated between 16 and 18 ° C for about 10 days.

We then proceed to aging on fine lees in stainless steel tanks for 3 to 4 months.

The wine is then raked and filtered at the end of December.

It rests for about 3 months and is ready for tasting around March 15.

BLENDING

100 % rolle

TASTING

Color : bright, pale yellow and pretty golden shades

Nose : fresh, lively aromas, citrus notes, yellow flesh fruit (apple-pear), floral nuances of acacia

Palate : fresh and balanced aromas with a beautiful vivacity Flavors of citrus and white fruits, mineral notes and saline

Elegance, delicacy and finesse, all carried by a beautiful freshness: it is a perfect balance!

TO DRINK WITH

Ideal for aperitif and table For all moments of conviviality, this wine will perfectly accompany seafood, Mediterranean dishes or salads of all seasons.

Some ideas: carpaccio of scallops, sautéed green vegetables, pasta with pesto.

	HxLxP (cm)	Poids (kg)	UVC /carton
U.V.C.	32x7.5x7.5	1.4	6
Carton	16x33x25	8.5	90
Palette	170x120x80	790	540

