

Haut Salettes White


Region : Provence Var

Grape variety : Rolle 40%, Viognier 30%, Ugni Blanc 20%, Marsanne 10%

Appellation : IGP Méditerranée



The wine and the vineyard

- Soil : marl-silt
- Integrated farming, organic wine 
- After harvest, the grapes macerate for a short time before being pressed. This process reveals all the aromatic intensity of the grapes. After fermentation, the wine is macerated in barrels and in concrete vats. The lees are thus continually stirred up, which gives the wine a full-rounded flavour.
- The wine is unfiltered and very little sulfited.
- Bottled at the Château



Wine tasting

Colour : A luminous and sustained hue reveals the aromatic fullness and the salinity of this wine

Nose : Fresh apricot and peach

Flavour : Welcome to the Mediterranean terroir! Aromatic persistence and ample body, finishes on a slight iodised note



Tasting advice

Serving temperature : 12° C

Food and wine pairing : Pasta primavera, asparagus risotto, and many other summer dishes

Ageing potential : 5 years

WINE CHARACTER

Complex  8/10

Persistent  7/10

Fruity  6/10