

Grapes

100% Clairette

Region/Appellation

AOP Côtes de Provence

Alcohol by volume

14.00%

Residual Sugar

2.6 g/l

pH

3.61

Total Acidity

3.24 g/l

Drinking Window

2024 - 2029

Tasting Guide



Tasting note printed

26/04/2024

2017 6x75cl

Winemaker Notes

A complex nose with aromas of stone-fruit and citrus with mineral notes (gunflint). A delectable, rich, deep wine, underpinned by lovely acidity.

Vineyard

Silty-clay soil with clay-limestone under layer. The grapes for this wine were sourced from parcels located in the village of Pourcieux at the foot of Mount Aurélien.

Winemaking

Harvesting is carried out Hand and takes place in the morning to preserve aromatic freshness. Direct pressing, light settling. Alcoholic fermentation is carried out in barrels.

Vintage

At the opposite of the 2016 vintage, 2017 was characterised by a harsh winter which caused the bud burst to occur seven days later than in 2016. The 2017 delivered remarkably powerful and tropical style of Vermentino. Similar to the 2016's, the Clairettes are round and floral with roasted notes and a touch of hazelnut.

Food match

Grilled and Roasted White Meats

Ideally served as an aperitif but also pairs perfectly with part-cooked foie gras on toast, asparagus soup and pan-fried sea scallops.

