

Grapes

80% Clairette  
20% Rolle

Region/Appellation

AOP Côtes de Provence

Alcohol by volume

13.00%

Residual Sugar

1.4 g/l

pH

3.39

Total Acidity

5.62 g/l

Drinking Window

2024 - 2025

Tasting Guide



Tasting note printed

19/04/2024

# Mon Plaisir Blanc 2019 6x75cl

## Winemaker Notes

A fresh white wine with notes of spring character, citrus, grapefruit, hawthorn and pineapple. On the palate flavours of flower and exotic fruits, revealing a wine which is both floral and mineral.

## Vineyard

Clay-limestone soils with varying amounts of sand. Shallow, well-draining soil. Parcels located in the villages of Pourcieux and Pourrières at the feet of Mount Aurélien and Mount Sainte-Victoire. Mediterranean climate.

## Winemaking

Harvest is carried out Machine at night to preserve freshness and aromas. This white wine is the result of an eight-hour maceration period and pressing. Fermentation is temperature-controlled. Alcoholic fermentation is carried out at low temperature. The wine is aged in stainless steel vats

## Vintage

A perfect year - grapes were healthy and showed good concentration and balance.

## Food match

Grilled and Roasted White Meats

This wine is the perfect companion to shellfish and grilled fish (such as sea bream and sea bass).

