

Mon Plaisir Blanc 2020 6x75cl

Winemaker Notes

A fresh white wine with notes of citrus, grapefruit, hawthorn and pineapple. On the palate the flavours of flowers and exotic fruits shine through, 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. Alcoholic fermentation is carried out at low temperature. The wine is aged in stainless steel vats to preserve its aromatic characters.

Vintage

A year marked by the vagaries of the weather, exceptional rainfall, high cryptogammic pressure... The 2020 winegrowing year saw this vintage brought to a successful conclusion with an exceptional Provence wines! In contrast to 2018, the winter of 2019 was milder, with an average temperature of around 8.5°C. However, at the beginning of spring, temperatures dropped suddenly. On March 25th, the temperature was -3°C at 5o'clock in the morning. The frost did no harm, but snow fell at the end of the day on the Pic des Mouches de la Sainte-Victoire. However, the next day, with the thermometer reading -3.5°C, frost damage was observed on most of the vineyards in the lowlands. Bud cotton offered meagre protection and budburst was delayed, happening around April 8th. Unbeknownst to us, spring was about to get very wet (300mm of rain). We had to act quick to tend the vines in the face of increasing cryptogammic pressure. On May 12th, hail on the banks of Sainte-Victoire river added complexity to vine management. However, the grassy covering on our plots enabled us to get into the vines quickly and thus avoid more serious damage from mildew. Meanwhile, the phenological stages advanced at a rather leisurely pace. Blossom came at the end of May and ripening at the end of July on the Syrahs. The other grape varieties followed suit a few days later. After a turbulent spring, heat and drought set in during July-August. As a result of an exceptionally hot summer with maximum temperatures reaching 41°C, the phenological maturity of the berries came rapidly, taking us by surprise. Thus, the 2020 harvest began on August 27th on the Clairettes in the Les Infirmières sector. The harvest was intense, ending on September 15th with the Esquirol red for our Sélection Parcellaire.

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).



Grapes

65% Clairette
35% Rolle

Region/Appellation

AOP Côtes de Provence

Alcohol by volume

12.50%

Residual Sugar

1.9 g/l

pH

3.43

Total Acidity

4.45 g/l

Drinking Window

2024 - 2026

Tasting Guide



Tasting note printed

27/07/2024

