

Grapes

65% Clairette
35% Rolle

Region/Appellation

AOP Côtes de Provence

Alcohol by volume

12.50%

Residual Sugar

1.7 g/l

pH

3.47

Total Acidity

4.67 g/l

Drinking Window

2024 - 2026

Tasting Guide



Tasting note printed

26/04/2024

Mon Plaisir Blanc 2021 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

The 2021 in the Rhône Valley was a year that the winegrowers are unlikely to forget in a hurry. Despite a growing season that never let up for an instant, the work of 'man' will have revealed a vintage that has brought us wine profiles that we had almost forgotten existed. The balance found in the white Hermitage already lends them great minerality and wonderful tension. The profile of the reds is more ethereal than in recent years, showing remarkable aromatic complexity and a tannic structure characteristics of a true Syrah from the Northern Rhône Valley. Brightness, finesse and aromatic elegance are the hallmarks of this 2021 vintage. It follows in the footsteps of some of its glorious predecessors that possessed perfect maturity, great complexity and elegance.

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).

