

CONFIDENTIELLE WHITE

AOP CÔTES DE PROVENCE LA LONDE

TERROIR

Plot selection , schist soil , veined with white quartz.

GRAPE VARIETIES

Rolle (vermentino) 100%

This wine is produced from grapes harvested uniquely on the Domaine which is certified organic (ECOCERT) since 1979.

VINIFICATION

The harvest is carried out respecting technical criteria to determine the perfect balance between the PH, total acidity and the phenolic maturity in the must. Destemmed, the grapes are then pneumatically pressed at a low pressure. A selection of the first juices is blended and then racked and casked.

For 50% of the juice, fermentation takes place in 300 liters French oak casks (oak from the forest of Tronçais in the Allier region, Nièvre and the Vosges).

The wine is then racked and matured for 6-8 months with regular 'bâtonnage' or stirring of the lees. Finally it is blended, fined and filtered and is ready for bottling in April.

TASTING NOTES

A wine with a brilliant, golden yellow robe.

Expressive and elegant aromas of tropical and citrus fruits, with a hint of vanilla and toasted overtones.

Remarkably fresh on the palate, highlighting the rich, ample fruit and oak notes. A sensual lingering finish. A rich, complex and original wine that will mature in the bottle for several years.

FOOD PAIRING

Serve with terrine of Foie Gras or blue cheeses and hard cheeses.

Keeping : 5 years

Serve between 10 and 12° C



FIGUIÈRE

FAMILLE COMBARD