

VALÉRIE

WHITE

AOP CÔTES DE PROVENCE

GRAPE VARIETIES

Rolle, Sémillon, Ugni-blanc

This wine is produced from grapes harvested on the Domaine with a selection that is bought from the area surrounding La Londe Les Maures.

VINIFICATION

Destemmed and cooled, the harvest is immediately pneumatically pressed at low pressure. Fermentation and racking is controlled at 17°C in thermo-regulated stainless steel vats for 15-20 days. Matured and filtered it is the bottled in February

TASTING NOTES

Pale yellow robe with hints of green, the nose is fine and subtle with aromas of delicately spiced white flowers and lemon. Fresh on the palate with a lemony, mineral finish.

FOOD PAIRING

Perfect for the aperitif, grilled fish and fresh goat chesses.

Keeping : 3 years

Serve between 8 and 10°C



FIGUIÈRE
FAMILLE COMBARD