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CREATION LA GRANDE BAUQUIERE

AOP Côtes de Provence

GRAPE VARIETY : Rolle (100%).

TERROIR :

Deep grounds formed by limestone and by clayey stoneware, by old alluviums with gravel, convenient to the elaboration of great wines. Night grape harvest to protect the primary aromas of the vine.

VINIFICATION :

Juices are protected from the oxidation from the beginning, then pneumatic pressed with inerting. Selection and débouillage under cold conditions during 48 hours. Alcoholic fermentation under controlled temperature - 17°C without malolactic fermentation.

AGING :

On fine lees during about 4 months.

TASTING NOTES :

Robe : Brillant, pale yellow with green hints.

Nose : fresh aromas of white flowers and citrus fruits.

Mouth : frank attack in the mouth, pleasant and round, moderated by a beautiful liveliness which strengthens one finale on aniseed and lemony notes.

SERVICE COUNCIL :

Crisp and very drinkable, to drink right now, a constant, ideal pleasant wine in the aperitive, will also go well with your entrances, some delicatessen or a beautiful seafood platter. Température de service idéale : 12°C.

