



DOMAINE
La Grande Bauquière

MOMENT SINGULIER

GRAPES :

Grenache (40%), Syrah (40%) and Vermentino (20%).

TERROIR:

Deep soils formed of limestone and clayey sandstone, old alluvial deposits with pebbles, conducive to the production of great wines. Night harvest to preserve the primary aromas of the grape variety.

VINIFICATION:

The juices are protected from oxidation from the start and then pneumatic pressing with inerting.
Selection of press juices and cold settling for 48 hours.

Vinification 100% barrel and in demi-muid.
Alcoholic fermentation under controlled temperature (between 17° and 19°C) without malolactic fermentation.

AGING :

On fine lees for 7 months, then blending.

ROBE: Beautiful crystalline color with green reflections.

NOSE: The aromatic is very ample and powerful. Notes of pear, fruits with white flowers, amplify this feeling of complexity.

TASTING NOTES:

The aromatic is very ample and powerful. Notes of pear, fruits with white flowers, amplify this feeling of complexity.
Palate: Complexity and finesse are the two pillars of this particular vinification, freshness completes this gustatory balance. This white is positioned on a gastronomic dominant.

SERVICE :

The vinification gives this Côtes de Provence blanc the essential notes that will allow it to play in the courtyard of the rosés of gastronomy: power, complexity, length, a balance that promises a better combination of food and wine, especially on Mediterranean cuisine. Ideal operating temperature: 16°C.

