



Vérité du Rerroir Blanc

A.O.C. Côtes de Provence

Varieties
100% Rolle.

Type of Wine
Organic white wine.

Analytical Parameters
Alcohol: 12.5%

Winemaking

This wine is made from grapes sourced from rigorously selected parcels within the La Gordonne vineyard. Harvesting is carried out entirely at night to take advantage of cooler temperatures and optimise grape quality. At the press, only the first pressings are selected, ensuring that only the finest fraction of the juice is retained. Fermentation is conducted under strict temperature control, allowing for cold fermentation between 16°C and 18°C. Once fermentation is complete, the winemakers and cellar masters come together to determine the final blend, following the most demanding organoleptic criteria.

Tasting Notes

Colour: An elegant, clear and bright appearance, pale yellow in colour with vivid green highlights.

Nose: An intense aroma displaying both complexity and finesse. Exotic fruit notes give way to citrus aromas such as lime, complemented by hints of honeysuckle.

Palate: Perfectly aligned with the nose, the palate is fresh and vibrant. Flavours of grapefruit and white flowers unfold with harmonious balance. The finish is pleasant and lively, revealing the delicacy of a bouquet of white flowers.

Food Pairing

Enjoy with shellfish. It also pairs beautifully with a delicate crayfish appetizer in sauce or a scallop bisque.