



## **Blanc - Bio**

### **I.G.P. Sable de Camargue**

#### **Varieties**

100% Chardonnay.

#### **Type of Wine**

Organic white wine aged on its lees.

#### **Analytical Parameters**

Alcohol: 12%

#### **Winemaking**

Domaine Royal de Jarras Blanc Bio Tête de Cuvée 2024 is the pure expression of the finest Chardonnay from the Sable de Camargue terroir. Harvested at night to preserve the integrity of the fruit, the grapes undergo gentle pressing to capture only the first juice, the most delicate and aromatic fraction. Fermented at controlled temperatures, the wine displays a pale yellow colour, offering white floral notes, vibrant acidity and a subtle mineral touch. On the finish, a saline character emerges, reflecting its exceptional sandy terroir from the Camargue region.

#### **Tasting Notes**

Colour: Pale with greenish highlights.

Nose: Pleasant, clean and fresh, with white flowers and fresh notes of dill and wild fennel.

Palate: Well-balanced, clean and full-bodied, with refreshing aromas of white fruit, fresh apricot, anise and mentholated notes. Long, precise and savoury finish, with almost saline nuances.

#### **Food Pairing**

Domaine Royal de Jarras Blanc Bio Tête de Cuvée 2024 is an ideal match for an aperitif, fish dishes, seafood platters, blue cheese or goat's cheese.