

# Haut Salettes White


**Region** : Provence Var

**Grape variety** : Rolle 40%, Viognier 30%, Ugni Blanc 20%, Marsanne 10%

**Appellation** : IGP Méditerranée



## The wine and the vineyard

- Soil : marl-silt
- Organic farming 
- After harvest, the grapes macerate for a short time before being pressed. This process reveals all the aromatic intensity of the grapes. After fermentation, the wine is macerated in barrels and in concrete vats. The lees are thus continually stirred up, which gives the wine a full-rounded flavour.
- The wine is very little sulfited.
- Bottled at the Château



## Wine tasting

**Colour** : A luminous and sustained hue reveals the aromatic fullness and the salinity of this wine

**Nose** : Fresh apricot and peach

**Flavour** : Welcome to the Mediterranean terroir! Aromatic persistence and ample body, finishes on a slight iodised note



## Tasting advice

**Serving temperature** : 12° C

**Food and wine pairing** : Pasta primavera, asparagus risotto, and many other summer dishes

**Ageing potential** : 5 years

## WINE CHARACTER

