

Château Salettes White

Region : Provence Var

Grape variety : Clairette 65%, Ugni Blanc 30%, Rolle 5%

Appellation : AOP Bandol



The wine and the vineyard

- Terrace farming, south-facing plots with clay-limestone soil
- Organic farming certified Ecocert since 2018.
- Direct pressing following a short maceration in the press. After cold settling, the alcoholic fermentation is conducted in thermo-regulated tanks and then aged on lees for 4 months with regular stirring.
- Bottled at the Château



Wine tasting

Colour : Lively, subtle golden reflections

Nose : Opens on a beautiful complexity with notes of fennel, anise and also yellow fruit like white peach

Flavour : The subtle balance between fullness and freshness. The finish is generous while remaining fresh and persistent.



Tasting advice

Serving temperature : 10° C

Food and wine pairing : Shellfish and creamed poultry

Ageing potential : 10 years

WINE CHARACTER

Complex 8/10

Persistent 8/10

Fruity 8/10