

Verdarail White

Region : Provence Var

Grape variety : Rolle 60%, Viognier 30%, Ugni Blanc 10%

Appellation : IGP Méditerranée



The wine and the vineyard

- Soil : clay-silt
- Organic farming certified Ecocert since 2018.
- This white wine is obtained by direct pressing. After cold settling, the alcoholic fermentation is conducted in thermo-regulated stainless steel tanks. It lasts about 15 days.
- Aged for 4 months in stainless steel tanks.
- Bottled at the Château



Wine tasting

Colour : Lively with a nice brightness

Nose : The nose opens on a beautiful complexity with white flowers, honeyed notes and citrus fruits.

Flavour : Nice round attack with notes of stone fruits and citrus fruits (grapefruit). Saline and iodized finish.



Tasting advice

Serving temperature : 10° C

Food pairing : Served chilled, Aperitif, Mediterranean fish, shellfish

Ageing potential : 2 years

WINE CHARACTER

Complex

Persistent

Fruity