



Cuvée B Blanc 2021

AOP Coteaux d'Aix-en-Provence
75cL & 150cL



Grape Varieties : Vermentino (80%), Sauvignon Blanc (20%).



Wine-growing process: We work our soils in the respect of the environment: plowing is done by horses, organic practices, manual harvesting of all the grapes.



Wine-making process: Harvest is done early in the morning, the grapes are placed in a cool room overnight before de-stemming and crushing, cold press, the juice settles in a vat and then goes through a temperature-regulated fermentation.

Annual production: 5 000 75cL bottles &
300 150cL bottles.



Tasting: Bright, pale color with silver highlights. Nose revealing powerful and complex notes of mango, fresh pear and citrus fruits. Palate with a nice volume, an exotic freshness marked by a full-bodied and persistent finish.

To be consumed within 3-4 years.

To be served at 9°C/48°F.
Alc. 13%

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