



## PRESTIGE BLANC

AOP Côtes de Provence

### Soil / Climate

Coming from a rigorous selection of the best vineyards of “Côtes de Provence”.

### Vinification

Destemming, crushing, pressing at low pressure and selection of the free run juices.

Static settling and low temperature fermentation.

### Tasting notes

**Colour :** Pale with green reflections.

**Nose :** Aromas of flowers and white peach, slightly aniseed.

**Mouth :** Bright with lemon notes.

### *Recommended temperature*

#### *for serving:*

Between 8°C to 10°C.

### Food and wine pairing

Aperitif, grilled sea bream, marinated mussels, lemon meringue pie.



**Rolle**  
Sémillon  
Clairette

Contains sulfites

Alcohol content : 13% vol.