

Villa Baulieu

WHITE - 2023 - AOP COTEAUX D'AIX-EN-PROVENCE

GRAPE VARIETIES

60%

Rolle

40%

Sauvignon

TERROIR



Clay-limestone marl soils.
Plots facing north/north-east at an
altitude of 430 metres.



ALCOHOL CONTENT

13,5% Vol

AGEING

10 years and more

VINIFICATION & AGEING

Vineyard Work: Traditional vine cultivation (plowing, fertilization, etc.). Pruned using the Cordon de Royat method.

Vinification: Upon arrival at the winery, grape clusters, carefully selected directly from the vine, are placed on a vibrating table for a second, meticulous sorting. They are then pressed whole, with the stems adding aromatic complexity while facilitating juice drainage. The must is lightly settled before being vinified in 40-hl oak foudres.

Ageing: Aged for 10 months in the same foudres to enhance roundness while preserving the wine's characteristic tension.

TASTING NOTES

The nose expresses itself with clarity around a chalky minerality, lifted by delicate notes of fennel. The palate opens with a fresh, lively attack, followed by a precise and structured texture, carried by a mineral backbone and a subtle salinity. The oak ageing is perfectly integrated, supporting the texture without dominating it. The finish is long, taut, and persistent.

FOOD PAIRING

Serve at 14-16 °C. This white wine pairs particularly well with pan-seared scallops, aged Parmesan risotto, and a carefully curated selection of fine cheeses.