



AOC Côtes de Provence
White Wine



Vintage 2023



Terroir

Parcel of land with full, sandy-clay schist soil.

Harvest

The grapes are harvested at their aromatic maturity. Picked at night to preserve freshness and aromas.

Vinification

Crushing and total destemming. Skin maceration. Soft pressing of the grapes at low temperature. Cold settling. Alcoholic fermentation in thermoregulated tanks to preserve the aromas. Aging on fine lees.

Tasting Note

Pale yellow color with crystal reflections. Fresh and expressive nose with white flesh fruits and floral notes. The palate is fine and tangy, dominated by notes of pear, acacia flower and a lemony finish.

Pairings

The fine and tangy finish of Tropez Blanc calls for all Mediterranean specialties. A beautiful sea bream in a salt crust accompanied by a garden vegetable medley would make the perfect pairing, highlighting the freshness of its aromas.

Appellation

*AOC - Appellation d'Origine Contrôlée
Côtes de Provence*

Vintage

2023

Grape Variety

100% Rolle

Profile

Body Light ●●○○○ Intense
Acidity Low ●●●●○ High
Sweetness Dry ●○○○○ Sweet

Primary Flavors



Pear



Acacia



Lemon

Service Temperature

10° - 12°C

Availability

75cl

Alcohol Content

13,5 % Alc./ Vol.

