

cuvée: **EXTRAIT**

Vinified, aged in an ovoid concrete vat and selected from an outstanding terroir: this wine is truly "Haute Couture"



Terroir: Clay - Limestone 70% (lieu dit: Palestor) Rolled Pebbles 30% (lieu dit: Cabrières)

Age of vineyard: 40 y.o.

Grapes : Roussanne 70% Grenache Blanc 30%

Vinification: Manual grape harvest and selection

Direct pressing, alcoholic fermentation in concrete eggs and demi muid

Aging: 9 months on fine sediments

Tasting: Very pure nose, mineral and saline coated by a fruit with white flesh; Powerful, elegant and creamy mouth

Food Pairing: Provençal and Mediterranean cuisine, foie gras, lobster, scallops, king prawn.

Aging Potential: 10 years

Service temperature: 10-12 ° C

Production : 1.700 bottles