

ORATOIRE BLANC IGP Alpilles



Vintage
2022

Soil
Clay and limestone mixed with marl or chalk, stony.

Density of plantation
4.000 plants/ha.

Grape varieties
100 % Roussanne

Yields
40 hl/ha.

Wine making and ageing
Overnight picking. Skin contact maceration at low temperature, gentle pressing. Fermentation and ageing with native yeast, half in concrete eggs, the second half in oak barrels for about 12 months. Regular re-suspension of the lees.

Alcohol level
13.0 % vol.

Tasting temperature
12-13 °C.

Ageing potential
8 years.

Tasting notes
Rich, complex and intense wine with notes of dried apricots, linden, hawthorn and brioche.

Food and wine pairing
Chicken with cream and morels sauce – Cep omelette – Truffle pasta – Ripened goat cheese – Lobster



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