

VALLON DES ANGES BLANC

AOP Coteaux d'Aix en Provence



Vintage

2020

Soil

Limestone.

Density of plantation

3.500 plants/ha.

Grape varieties

50 % Vermentino
35 % Grenache blanc
15 % Clairette

Yields

30 hl/ha.

Wine making and ageing

Overnight hand picking on a magnificent terroir of stony hills at Roquemartine.

Skin maceration for 48 hours at very low temperature. Gentle pressing. Fermentation and ageing on fine lees in stainless steel tanks.

Alcohol level

13 % vol.

Tasting temperature

12-13 °C.

Ageing potential

5 years.

Tasting notes

The minerality and complexity of this white wine reflects the outstanding soil of Roquemartine.

Food and wine pairing

Fish tartar – Seafood – Asparagus – Grilled fish



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