

# VALLON DES ANGES BLANC

AOP Coteaux d'Aix en Provence



## *Vintage*

2022

## *Soil*

Limestone.

## *Density of plantation*

3.500 plants/ha.

## *Grape varieties*

50 % Vermentino  
35 % Grenache blanc  
15 % Clairette

## *Yields*

40 hl/ha.

## *Wine making and ageing*

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

Gentle pressing. Fermentation and ageing on fine lees in stainless steel tanks.

## *Alcohol level*

12.5 % 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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