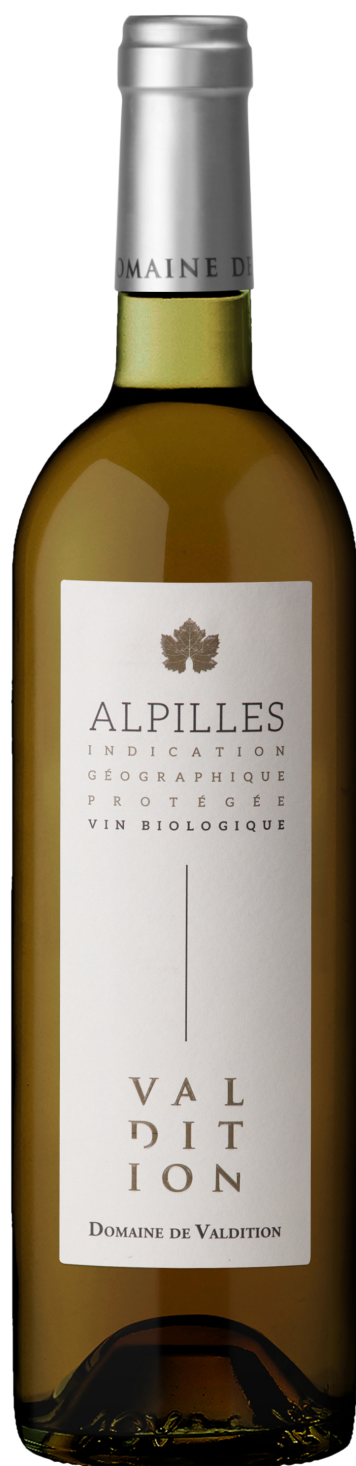


ALPILLES BLANC

IGP Alpilles



Vintage

2023

Soil

Clay and limestone mixed with marl or chalk, stony.

Density of plantation

4.000 plants/ha.

Grape varieties

40 % Vermentino
25 % Roussanne
15 % Chardonnay
15 % Viognier
5 % Bourboulenc

Yields

40 hl/ha.

Wine making and ageing

Overnight picking to keep the freshness. Skin contact maceration after settling. Gentle pressing. Fermentation at low temperature to preserve the aromas. Short ageing on fine lees in stainless steel tanks.

Alcohol level

12.5 % vol.

Tasting temperature

10-12 °C.

Ageing potential

3 years.

Tasting notes

Fresh and aromatic, this wine is dominated by floral aromas as well as exotic fruits.

Food and wine pairing

Aperitif – Aioli & anchovies – Cured meat – Grilled Fish – Seafood – Goat cheese



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