

CUVÉE DES FILLES 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 % Chasan

Yields

40 hl/ha.

Wine making and ageing

Overnight picking. Gentle pressing after a 24-hour skin contact maceration. Very long fermentation at low temperature to preserve the aromas. Ageing in concrete tanks on fine lees.

Alcohol level

13.0 % vol.

Tasting temperature

10-12 °C.

Ageing potential

5 years.

Tasting notes

An original and unusual wine exclusively made with Chasan in fairly limited quantities. A greedy, rich and intense wine dominated by notes of exotic fruits and acacia.

Food and wine pairing

Goat cheese – Sweet and savoury cuisine – Perfect with foie gras



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