



DOMAINE
FREDAVELLE

COTEAUX D'AIX EN PROVENCE



Cuvée AROMANCE White 2019

AOP Coteaux d'Aix-en-Provence

GRAPE VARIETIES: 80% Vermentino, 20% Sauvignon

VINIFICATION : Straight pressing and low-temperature fermentation for 3 weeks.

TASTING: Dry wine with very elegant nose on aromas of white fruits and floral bouquet. On the palate, a beautiful harmony between the freshness of exotic fruits and a slight mineral finish. Long and persistent.

FOOD PAIRING: Ideal as an aperitive or with fish in sauce, pesto pasta, creamy risotto, hard crust cheese. Serve chilled between 8°C and 10°C.

CELLARING: To drink within 2 years.

ALCOHOL: 13% vol.

RESIDUAL SUGAR: < 2 g/l

ALCOHOL: 13% vol.

AVAILABLE CAPACITIES: 75 cl

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