



DOMAINE
FREDAVELLE

COTEAUX D'AIX EN PROVENCE



Cuvée DOMAINE White 2019

AOP Coteaux d'Aix-en-Provence

GRAPE VARIETIES: 35% Sauvignon, 35% Vermentino, 30 % Ugni blanc

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

TASTING: Dry and fruity wine, with an intense and floral nose, on citrus and white flowers aromas. On the palate, a lively and powerful attack; beautiful freshness mastered with exotic and lemon notes. End is ample and persistent.

FOOD PAIRING: Ideal as an aperitive or with sea food, roasted fish and raw fish, salads and Mediterranean food. Serve chilled, between 8°C and 10°C.

CELLARING: To drink within 2 years.

ALCOHOL: 13% vol.

RESIDUAL SUGAR: < 2 g/l

AVAILABLE CAPACITIES: 50 cl - 75 cl

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