



DOMAINE
FREDAVELLE

COTEAUX D'AIX EN PROVENCE



Cuvée INSPIRATION White 2018

AOP Coteaux d'Aix-en-Provence

GRAPE VARIETIES: 50% Sauvignon, 50% Vermentino

VINIFICATION : Skin maceration of few hours before pressing. Fermentation at low temperatures in tank. After racking, the wine was aged in new barrels with its lees for 4 months.

TASTING: Dry wine. Brightly coloured with a hint of gold. Very expressive and complex nose on ripe white fruit aromas, honey and acacia. In mouth, elegant polished vanilla and woody notes evoke maturation in cask. Delicate floral touches, with dominant aromas of pear and candied fruits. Ends with a lingering finish. Wine with a lot of character.

FOOD PAIRING: The ideal accompaniment for smoked fish, fish in sauce, puff pastry with mushroom, goat cheese, chocolate desert. Serve it chilled between 10°C and 12°C.

CELLARING: To drink within 5 years.

ALCOHOL: 13% vol.

RESIDUAL SUGAR: < 2 g/l

AVAILABLE CAPACITIES: 75 cl

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