

DOMAINE FREDAVELLE

DOMAINE BLANC 2022 AOP Coteaux d'Aix-en-Provence, bio

Grape varieties:

45% Vermentino, 30% Semillon, 20% Sauvignon, 5% Ugni blanc
Average age of the vines: 20 years. Altitude 250 meters.

Terroir:

Calcareous clay-loam soil. Retains moisture and freshness.

Vinification:

Harvest at dawn to preserve the freshness of the grapes and avoid oxidation. Skin maceration for a few hours before pressing. Fermentation at low temperature (12°C). Racking after alcoholic fermentation and aging in stainless steel vats on fine lees.

Tasting:

Fresh and explosive bouquet, with gourmet notes of pineapple, verbena and clementine zest. The palate is lively, round and dense, invigorated by the expression of juicy citrus fruits. The finish is long and finely textured.

Food pairing:

Equally at home as an aperitif or with Mediterranean cuisine, grilled fish, ceviche, citrus desserts.

Cellaring: 2 years

Alcohol level: 12.5% vol.

Available sizes:

50cl, 75cl

