

DOMAINE  
FREDAVELLE

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

**Grape varieties:**

50% Vermentino, 50% Sauvignon

Average age of the vines: 25 years. Altitude 250 meters.

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**Terroir:**

Calcareous clay-loam soil. Retains moisture and freshness.

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**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.

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**Tasting:**

The nose is very delicate, revealing floral aromas. The bouquet opens with a play of balance between vegetal expressions and slightly buttery notes. The straight, fresh, elegant mouth unfolds on white fruits aromas, almost candied. The whole is energized by a well-adjusted acidity, tinged with a saline hint.

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**Food pairing:**

Aperitif dinner such as puff pastries, cheese gougères, tapas. Fish in sauce, bouillabaisse, flambéed prawns, vegetable wok with ginger.

Cellaring: 2 years

Alcohol level: 13% vol.

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**Available sizes:**

50cl, 75cl



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