

DOMAINE FREDAVELLE

AROMANCE WHITE 2023 AOP Coteaux d'Aix-en-Provence, bio

Grape varieties:

50% Vermentino, 45% Sauvignon, 5% Ugni blanc
Average age of the vines: 35 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:

The nose is very delicate, revealing floral aromas. The bouquet opens with a play of balance between vegetal expressions and mineral notes. The straight and enveloping mouth unfolds on pear and candied citrus fruits. The whole is energized by a well-adjusted acidity, tinged with a spicy hint.

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: 12,5% vol.

Available sizes:

50cl, 75cl



FR-BIO-01
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