

# DOMAINE FREDAVELLE

## INSPIRATION WHITE 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:

Pre-fermentation maceration before pressing. Fermentation at low temperature for 3 weeks in stainless steel tanks, followed by 6 months' ageing on wood and fine lees.

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### Tasting:

A dry wine with a rich and intense nose, woody on smoky accents and a scent of ripe zesty fruit.

Excellent balance between power and aromatic complexity, with hints of ageing blending with aromas of pear, dry quince, apricot and honey. The palate combines freshness, unctuousness and volume, with a lovely fruity, mineral finish. A mealtime white to be opened 1 hour before or decanted.

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### Food pairing:

The Ideal accompaniment for Foie gras, smoked fish, fish in sauce, puff pastry mushroom, lamb curry, Cheese with character . Serve it chilled between 10°C and 12°C.

Cellaring: 5 years

Alcohol level: 13% vol.

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### Available size:

75cl



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