

# DOMAINE FREDAVELLE

## INSPIRATION|S WHITE 2023

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:

Rich and intense nose with smoky accents. The ageing notes blend in with aromas of exotic fruit, acacia and quince. The wine is full-bodied, sappy and delicately saline, with hints of anise of the most beautiful effect, leaving us with the memory of a generous and enjoyable white wine. Open an hour before or decant.

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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: 12.5% vol.

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### Available size:

75cl



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