



DOMAINE WHITE 2024

COTEAUX D'AIX-EN-PROVENCE AOP

grapes

50% vermentino, 45% sauvignon, 5% semillon vines between 10 et 25 years old, 250 meters in altitude

terroir

clay-loam-limestone soil, balanced drainage, and mineral freshness

vinification

destemming, crushing, and cold skin maceration for a few hours before pressing. Pre-fermentation stabilization for about ten days with daily pump-overs. Fermentation at low temperature. Racking after alcoholic fermentation and aging in stainless steel tanks on fine lees.

tasting

explosive and mineral bouquet with delightful notes of pineapple and bergamot. the palate is lively, round, and dense, invigorated by the expression of juicy citrus fruits. The finish is long, delicately exotic, and saline.

serving suggestions

aperitif, mediterranean cuisine, grilled fish, ceviche, or citrus desserts.

aging potential: 4 years alcohol content: 13% vol.

available formats

50cl, 75cl

1.5L available on request



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