



DOMAINE  
FREDAVELLE

white with character,  
bold and opulent

## INSPIRATION|S WHITE 2023

COTEAUX D'AIX-EN-PROVENCE AOP | 1932 BOTTLES

### grapes

50% vermentino, 50% sauvignon  
parcel selection from old vines, 300 meters in altitude

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### terroir

stony clay-limestone soil, with water retention and heat restitution

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### vinification

destemming, crushing, and maceration of the whole harvest for a few hours before pressing. Low-temperature alcoholic fermentation in stainless steel tanks, followed by 6 months of aging on wood and fine lees.

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### tasting

a rich and intense nose with smoky accents and aromas of ripe white-fleshed fruits. On the palate, a beautiful balance between power and aromatic complexity. The aging notes blend harmoniously with hints of pear, candied quince, apricot, and honey. The palate combines freshness, creaminess, and volume, culminating in a long, fruity, and mineral finish. A gastronomic white wine to open one hour before serving or to decant.

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### serving suggestions

smoked or sauced fish, poultry with morels, lamb curry, chicken tagine, characterful cheese

aging potential: 8 years  
alcohol content: 12,5% vol.

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### available formats

75cl



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Agriculture France

