DOMAINE
FREDAVELLE

MEDITERRANEAN
WHITE
ELEGANT & SILKY

INSPIRATION|S WHITE 2025

COTEAUX D'AIX-EN-PROVENCE AOP

grape

rolle, sauvignon
parcel selection from old vines, 300 meters in altitude

terroir

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

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.

tasting

the nose is refined, with fruity and floral notes. The bouquet opens with a delicate balance between vegetal expressions and subtle hints of fresh aging. The palate is crisp and fleshy, unfolding with honeysuckle and bergamot. The terroir imparts a persistent finish, fruity and delicately zesty. Open before serving or decant.

serving suggestions

scallop carpaccio, sea bream tartare, roasted bass fillet, porcini mushroom risotto

aging potential: 6 years
alcohol content: 12,5% vol.

available formats

75cl

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