

MCCCXL

BLANC

SINCE 1340

A premium white wine of great finesse, with aromas of white flowers, acacia honey, and citrus fruits. On the palate, it has great breadth, with flavors of orange blossom, citrus, and stone fruits, leading to a beautiful finish of exotic fruits and a remarkable minerality.



Appellation	Côtes de Provence, AOP
Grape variety	100% Rolle
Vinification	Cold skin maceration
Aging	9 months in a Burgundy Egg (Concrete)
Alcohol	13% ABV
Terroir	Clay-sand sediments
Vintage	2023
Quantity	1 340 numbered bottles
Bottle size	75 cl



An exceptional white wine to be enjoyed between 8°C and 10°C, paired with fish and seafood, as well as white meats, such as a traditional veal blanquette..

