

Prestige

BLANC

SINCE 1340

The wine displays a yellow robe with golden highlights. The nose is distinguished by generous fruity aromas with hints of roasted hazelnuts. On the palate, the attack is crisp, and the toasted notes give way to elegance and finesse.

Appellation	Côtes de Provence AOP
Grape variety	100% Rolle
Vinification	5 months in french oak barrels (including 30% new barrels)
Aging	Cold skin maceration
Alcohol	13 % ABV
Terroir	Clay-sand sediments
Vintage	2023
Quantity	7 000 bottles
Bottle size	75 cl - 1,5 l



A white wine to be enjoyed from today and within the next three years, either as an aperitif or paired with a creamy risotto, white meat in sauce, or Brie de Meaux. Best enjoyed between 8°C and 10°C.

