



Marie

Blend

75 % Rolle
25 % Sémillon

Appellation

AOP Côtes de Provence

Aging

100% stainless-steel tank

Viticulture

Converting to organic farming
High Environmental Value
Mechanical grape harvesting
Sustainable viticulture

Tasting

- 👁 Shimmering colour in a pale gold tone
- 👃 Floral nose with notes of peach evolving towards pineapple
- 👄 Fresh and delicate attack with long-lasting aromas
- 🍽 White fish or seafood

Vinification

Direct pressing
Cold stabulation for 8 days
Static settling for 1 hour
Cold fermentation

Production

15 000 bottles



Terroir: Clay-limestone soils



13 % Vol



Serving between 8 et 10°C



Méditerranéan Climate



Bottles Type 50 - 75 cl



To be enjoyed within 18 months