



Prieur

Blend

70 % Rolle
30 % Sémillon

Appellation

AOP Côtes de Provence

Aging

70% old barrels, 30% new barrels
In barrels and in half-muids
8 months on fine lees with stirring

Viticulture

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

Tasting

- 👁 Golden yellow colour with brilliant highlights
- 👃 Notes of white flowers and almonds evolving towards honeyed aromas
- 👄 A round and full-bodied wine with a frank and harmonious attack
- 🍴 Grilled fish or white meats in a creamy sauce

Vinification

Direct pressing
Cold stabulation for 8 days
Static settling for 1 hour
Partial fermentation in oak barrels

Production

15 000 bottles



Terroir: Clay-limestone soils



13,5 % Vol



Serving between 8 et 10°C



Méditerranéan Climate



Bottles Type 75 cl



To be enjoyed within 18 months