



EDEN

Blend

60 % Ugni blanc
40 % Rolle

Appellation

AOP Côtes de Provence

Aging

Aged 1 year
60% wood cask
40 % Ovoid concrete vats

Viticulture

Converting to organic farming
Mechanical grape harvesting

Tasting

- 👁 Pale green gold colour
- 👃 Expressive, elegant nose with floral aromas and hints of vanilla
- 👄 A fine, harmonious wine with bitters and a lingering finish
- 🍽️ Scallops, grilled fish, asparagus,

Vinification

Direct pressing
Cold stabulation for 8 days
Cold fermentation

Production

5 000 bottles



Terroir: Clay-limestone
soils



14 % Vol



Serving between
8 et 10°C



Méditerranéan
Climate



Bottles Type
75 cl



To be enjoyed
within 3 years

