

White 2008



Degree 13,85 % vol.

Total Acidity : 3,38 g/l

pH : 3,47

CHATEAU DE POURCIEUX

Côtes de Provence

Variety - Exclusively Rolle, this Mediterranean variety is also known as Vermentino or Malvoisie. Its unique aroma is evidenced both in its youth and in later years spent in a bottle.

Soil - Thin, gravelly, located at the foot of the vineyard.

Climate - Mediterranean, tempered by regional factors : altitude 300 metres and the proximity of the Sainte-Victoire massif, which shelters it from the the intrusive chill of the Mistral (wind) on its path from the Alps to the Mediterranean.

Yield - Despite its generous gold-speckled fruit, this does not exceed 30 hectolitres per hectare.

Harvesting - Mechanical, with a BRAUD 2420 harvester equipped with the latest articulated harvesting head, equally respectful of vine and grape. It enables early morning and nocturnal harvesting thereby ensuring fresh crops.

Vinification - Once the grape and its stalk have been separated and the harvest sorted, vinification commences with sessions of pellicular maceration at a temperature of 10° C. After hours of "drip-drying", our pneumatic grape press takes over and ensures quality. Alcoholic fermentation takes approximately 12 days at a constant temperature of approximately 16° C.

Maturation - In enamelled vats and barrels which allows the maturation of fine lees and their weekly stirring (bâtonnage). The clarification occurs in February, filtration in March and bottling a month later.

Tasting commentary submitted by our oenologist, Bernadette Turrel.

With its bright and yellow colour this wine offers a very expressive nose. An appealing expression of almond and hazelnut is accentuated by the fragrance of acacia. At midpalate, a very fine aromatic scent of grilled fruits and sweet spices gives it intensity and amplitude. Glowing with freshness for the finish.

Observations - Our white wines are traditionally consumed during the twelve-month period succeeding their vintage. Accordingly, freshness and aromas are its strong suits. Recommended for "anchoïades" (anchovy apéritifs), as an accompaniment for red mullet, sea perch served with fennel, and with this region's incomparable goat cheeses. Over a period of time our white wines preserve and intensify the lingering aroma of dried fruit, apricot, which long haunts the taste buds.



A N N O D O M I N I 1 5 1 9