



## Cala Blanc 2020

AOC Coteaux Varois en Provence

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Rolle 50%, Grenache Blanc 50%, Alc. 13%



### VINEYARD

Vine selection with low yield and grape varieties in mass selection

Clayey-limestone soil

Mechanical tillage (shallow tillage and respect for the soil), organic fumures, annual sowing

Agro-ecological viticulture, converting to organic

Precise green harvesting depending on the vintage



### VINIFICATION

Manual harvest

First selective sorting in the vineyard in several passages  
vibrating sorting table

Pressing in whole bunches without destemming

Cold settling

Fermentation in 500L barrels

Aged on lees and stirred in 500L barrels



### TASTING

**Couleur :** pale yellow

**Nez :** beautiful expression of exotic fruits and citrus, accompanied by mineral and slightly woody nuances. Notes of yellow-fleshed fruit (peach, apricot) and pear add complexity to the aromatic bouquet.

**Bouche :** nice freshness from the attack, balanced by the unctuousness provided by aging on lees. Its fruity aroma is supported by a melted woody tannic structure. The finish is lively and persistent, marked by citrus zest.

**Accord :** perfect with fish and its butter sauce or an apple pie.

