



LES COMPLICES
DES
CALANQUES

TRADITION

2018

Côtes de Provence AOP



GRAPES VARIETALS

Rolle 100%.

TERROIR

From a vineyard in Provence, located 10km east of Hyères, on rolling hillsides overlooking the Mediterranean and facing the Îles d'Or.

The soil is very rocky, made of schist and quartz complemented by limestone and sandstone. It is very poor and naturally filters. This wine comes from plots using sustainable agriculture, the harvest is done by hand.

WINEMAKING

The grapes are crushed and destemmed before a quick maceration in a pneumatic press. For this wine, only free-run juices are selected. The vinification is traditional with temperature control. We use temperature-controlled concrete tanks. The wine is then souviraged and stabilized. The elaboration finishes in stainless steel tanks with fine lees until spring.

WINETASTING

The wine has a beautiful, bright yellow color with green reflections.

The nose seduces with appealing aromas of white fruits (pear, peach). A touch of flowers and citrus appear.

The mouth is very well balanced and elegant, extremely fresh and juicy. The finish is round and delicate, with a hint of salt.

AGING POTENTIAL

2 to 3 years.

FOOD PAIRING

Any kind of grilled, marinated or creamy fish. Also very good with goat cheese.

SERVING TEMPÉRATURE

10 to 12° Celsius.