

# CHÂTEAU LA MARTINETTE WHITE WINE 2020



LA  
**MARTINETTE**  
— · CHÂTEAU · —

*A white wine in the truly fine tradition of Provence.*

The research for a truly unique style has led us to favour an ageing process in concrete eggs. This particular egg-shape allows a natural resuspension of the lees to fully express the fruity flavour and aromatic intensity of Rolle.

#### BLEND & WINEMAKING PROCESS:

**Grapes:** Rolle 80% / Clairette 20%

**Alcohol degree:** 13,5 %

Traditional Provence vinification with a night and selective harvest, slow and delicate pressing followed by a 48-hour static clarification in thermo-regulated stainless-steel vats. The alcoholic fermentation is led in concrete egg-shaped tanks. The wines are then aged on their fine lees during 3 to 5 months before bottling.

#### SENSORIAL CHARACTERISTICS:

A pale golden colour with light green glints. An intense and fresh nose opening on lily, citrus fruits and fennel hints, typical of Rolle. The mouth is straight, with a round texture and a fruity finish.

#### WINE & FOOD PAIRING:

Elegant and fruity, Château blanc pairs wonderfully with springtime starters such as an avocado tartare, a lemongrass sea bream or a Marseille Bouillabaisse (fish stew).

