

# CHÂTEAU LA MARTINETTE WHITE WINE 2022



LA  
**MARTINETTE**  
— · CHÂTEAU · —



*An original vinification to express the finesse  
and elegance of our terroir.*

The research for a unique style has led us to favour the maturing on fine lees in concrete eggs for this wine. The particular shape of this container allows the natural resuspension of the lees without any external intervention. This ovoid tank reinforces minerality, freshness and aromatic intensity of our white wine Château.

BLEND & WINEMAKING PROCESS:

## GRAPE VARIETIES

Vermentino 60% - Clairette 40%

## ALCOHOL DEGREE

12,5%

The grapes are harvested and sorted very early in the morning to keep the freshness. Once in the winecellar, we carry out a slow and delicate pressing, followed by a static settling followed by a 48 hour static settling in

thermo-regulated stainless steel tanks. The alcoholic fermentation is conducted in concrete eggs. The wines are aged on fine lees for 3 to 5 months before bottling.

SENSORIAL CHARACTERISTICS:

A light golden color with luminous reflections. A nose of great finesse where notes of hawthorn and white flowers are expressed. The mouth is characterized by its freshness and its salinity which give it a nice tension and roundness. We can distinguish aromas of apricot and peach. A delicate, fine and elegant texture.

WINE & FOOD PAIRING:

Structured and well-balanced, Château white wine goes beautifully with tuna tartar, sea bass carpaccio or sea bream with vegetables. It will also go well with a ratatouille or a burrata di puglia.

