



LA
MARTINETTE
— CHÂTEAU —



CHÂTEAU WHITE 2024

The spirit of the estate for its lightness, elegance and minerality.



13%



75cl



8°C service



Concrete egg ageing

VINE & WINE

Terroir

Clay & limestone - Organic wine - Côtes de Provence PDO

Grape varieties

60% Rolle - 40% Clairette

Wine making process & ageing

The grapes are picked and sorted by hand at dawn. Slow, gentle pressing, static settling for 48 hours in temperature-controlled stainless steel vats. Alcoholic fermentation in concrete ovoid vats. Aged on fine lees for 5 months before bottling.

Wine & food pairing

Ratatouille with spices - Saint-Pierre fish & hollandaise sauce.
Puglia Burrata cheese - Lemon sorbet.



SENSORY QUALITIES

Nose



Palate

Intensity
Aromatic strength



Complexity
Aromatic richness



Balance
Flavours harmony



Character
Flavours intensity



Length
Aromatic persistence

