

CLOS BLANC WHITE WINE 2020



LA
MARTINETTE
— · CHÂTEAU · —



*A selection of the best plots to express the imprint
of the limestone soils of La Martinette.*

This wine is different from the whites wines of our our region: our aim is to transcribe the purest expression of our terroir. Produced from a plot of old Vermentino on limestone marl, this wine reveals all the nuances and the mineral richness of our terroir.

BLEND & WINEMAKING PROCESS:

GRAPE VARIETY

Vermentino 100%

ALCOHOL DEGREE

13,5%

The grapes are carefully handpicked, in several sortings, then gently pressed in whole bunches to extract only the best and finest juice. Fermentation is carried out partly in 500L French oak barrels and partly in 225L oval stoneware tanks to intensify the minerality of our limestone soils. The wines are then aged for 12 months on the lees and blended. An additional

8 months of ageing is carried out in concrete tanks before bottling.

SENSORIAL CHARACTERISTICS:

A pale yellow colour with light silver and brilliant reflections. A nose of great finesse with subtle aromas of white flowers and white fruits (peach, pear) marked by a persistence on chalky and saline notes. The palate reveals a supple and generous texture that stretches over mineral notes with a touch of delicate roasted hues. The finish reveals an incredible length, well balanced and supported by a beautiful freshness.

WINE & FOOD PAIRING:

Marked by subtle chalky notes, Clos Blanc goes particularly well with carpaccio of scampi, grilled octopus, white meats with a creamy sauce or a mushroom and parmesan risotto.

