

ROLLIER DE LA MARTINETTE WHITE WINE 2020



LA
MARTINETTE
— · CHÂTEAU · —



*A foreigner in Provence for a fruitiness which stands out from
the classic regional style.*

Located on an AOP Côtes de Provence parcel -like the whole estate's vineyard- the grapes composing Rollier white wine's blend are Rolle and Viognier. Coming from the Northern Côtes du Rhône (Condrieu), Viognier is a complex grape which produces elegant and fruity white wines. As it is not allowed for AOP Côtes de Provence wines, Rollier white wine is classified as an IGP du Var.

BLEND & WINEMAKING PROCESS:

Grapes: Rolle 70% / Viognier 30%

Alcohol degree: 12,5%

Rollier white wine highlights the typical floral and fruity aromas of Viognier while preserving a strong freshness for an agreeable and light wine. After the press, the juices are co-fermented in thermo-regulated stainless-steel tanks and aged several months on their fine lees without stirring nor resuspension.

SENSORIAL CHARACTERISTICS:

A yellow colour with green glints. An aromatic nose opening on citrus hints with white flower and peaches notes. The mouth is round and presents yellow fruit and almost candied lemon aromas. Perfectly balanced, Rollier white wine displays a very nice freshness.

WINE & FOOD PAIRING:

Rollier white wine's intense aromas, its complexity and its freshness make it the perfect companion for simple and convivial moments like an aperitif drink on its own, or with tapas. It also goes nicely with asparagus with creamy sauce or an exotic fruit sorbet.

