

ROLLIER WHITE WINE 2022



A newcomer to Provence, for a fruity and fresh taste that stands out.

Located on a plot of land classified as AOP Côtes de Provence, like the entire vineyard of La Martinette, the grapes that make up Rollier white wine are made from Rolle and Viognier grapes. Originally from the Northern Rhône Valley, Viognier is a complex grape variety that produces fine and very fruity wines, but as it is not authorised in the AOP Côtes de Provence. Due to its origins, this wine is claimed in IGP Var.

BLEND & WINEMAKING PROCESS:

GRAPE VARIETIES

Vermentino 60% - Viognier 40%

ALCOHOL DEGREE

13%

Rollier white wine underlines the floral and fruity characteristics of the Viognier while preserving a maximum of freshness to keep the greediness and lightness. After pressing, the juices are co-fermented in temperature-controlled stainless steel tanks and

matured for several months on fine lees without stirring or resuspension.

SENSORIAL CHARACTERISTICS:

A beautiful light yellow color with light green reflections. An expressive nose, of a beautiful intensity which opens on notes of white flowers and yellow fruits. The mouth is well balanced, both round and smooth, characteristic of southern regions. The subtle nuances of citrus fruits bring to this wine a remarkable freshness and a sensation of vivacity.

WINE & FOOD PAIRING:

With its intensity and freshness, Rollier white wine is very appreciated in simple and convivial moments such as as an aperitif or accompanied by tapas. It is also a partner with raw vegetables, asparagus in cream sauce, ceviche of sea bream creamy asparagus, sea bream ceviche, red mullet fillets Provençal style or a yellow fruit tarte tatin.

LA
MARTINETTE
— · CHÂTEAU · —

