

DOMAINE DU LOOU

VIN DE PROVENCE

Esprit de Blancs

AOC Coteaux varois en Provence, Provence, France

An elegant and perfect-balanced wine.

PRESENTATION

Pale yellow with golden hue.

The structure and finesse of the Rolle blend perfectly with the fat and fruity aromas of the Sémillon

A flattering nose with exotic fruits, banana and pineapple notes.

On the palate, the wine is intense ; we find the same fruity aromas.

THE VINTAGE

2022

TERROIR

Clay-limestone and gravel

WINEMAKING

Our red wines are vinified with pre-fermentation maceration at 15°. Then, the fermentation is controlled around 24° to obtain this fresh wine.

VARIETALS

Rolle 90%, Sémillon 10%

12.5% VOL.

TECHNICAL DATA

Yield: 35 hl/ha hL/ha

Age of vines: 15-year-old Rolle vines and 10-year-old Sémillon vines. years old

TASTING

Serving temperature: 8- 10° C

FOOD PAIRINGS

This wine, enjoyed young, pairs nicely with fish and shellfish. It is a surprisingly good match with warm goat's cheese.

