

# DOMAINE DU LOOU

VIN DE PROVENCE

## Esprit de Blancs

AOC Coteaux varois en Provence, Provence, France



### PRESENTATION

Pale yellow hue. The structure and finesse of the Rolle blend perfectly with the fat and fruity aromas of the Sémillon. A powerful nose with banana and grapefruit notes. On the palate, the wine is rich and quaffing with long-lasting pear and mango aromas. An elegant and perfect-balanced wine.

### THE VINTAGE

2020

### TERROIR

Clay-limestone and gravel

### WINEMAKING

The care taken in the vinification, skin maceration, settling and low-temperature fermentation have created a dry, aromatic wine.

### VARIETALS

Rolle 75%, Sémillon 25%

13% % 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.

