

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.

