

DOMAINE DU LOOU

VIN DE PROVENCE

Esprit de Blancs

AOC Coteaux varois en Provence, Provence, France



PRESENTATION

Pale yellow hue with silky green highlights.

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

Pear, banana and grapefruit melt together and create long-lingering harmony on the palate.

THE VINTAGE

2016

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 50%, Sémillon 50%

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.

