



Provence, Château Grand Boise, 1610, AOC Côtes de Provence, Blanc

AOC Côtes de Provence, Provence, France

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gravity feeding or with the gentle assistance of a peristaltic pump. Jadis is a 'parcellaire' creation, reserved for bottling.

PRESENTATION

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TERROIR

Discover a one-of-a-kind elevated vineyard in Provence, where wines are infused with a refreshing, balanced, and deep character. Spanning numerous parcels, some yield exceptionally high-quality grapes due to their unique soils and sun exposures. These select grapes are isolated and vinified individually, contributing to our Parcellar Selections in favorable vintages.

WINEMAKING

Hand-harvested grapes undergo gentle whole-cluster pressing, with the clear juices meticulously transferred to various tanks for fermentation and aging. This process crafted the 2021 vintage in 2 750L amphorae, an ovoid concrete tank, and 6 600L demi-muids. The culmination is 1620, a wine of pristine clarity, untouched by heavy fining or filtration.

VARIETAL

Rolle 100%





AGEING POTENTIAL

Enjoy all year long, 5 to 10 years

TASTING

The wine is full and generous. Spice and rich fruits are balanced by the light poise of the wine's texture and perfumed acidity. It's a fine wine.

FOOD PAIRINGS

Aperitif, International cuisine, Cheese, Sea food, Shellfish, Fish, French cuisine, White meat, Poultry







