



CÔTES DE PROVENCE



Manon - AOP Côtes de Provence White 2026

AOC Côtes de Provence, Provence, France

Born in the heart of the Côtes de Provence, Manon comes from carefully selected plots in the appellation. Its emblem, the olive tree, represents the home of our white wines nestled in Mediterranean landscapes, between the land and the sea.

PRESENTATION

In order to ensure an optimal wine quality, MANON Côtes de Provence white comes from the best selected plots at the heart of the appellation. Run and controlled by Pierre Vieillescazes - our in-house qualified oenologist - blending and maturing of this cuvée is carried out by our teams with the objective of producing a lovely Côtes de Provence white.

TERROIR

Diversity of subsoil composition with crystalline massifs and limestone ridges.

WINEMAKING

The grapes are harvested by night to prevent oxidation and pressed directly at the entrance to the winery. The Rolle grape juice is then stored at cold temperature on its lees for ten days to ensure optimal diffusion of the aromatic precursors.

AGEING

This is followed by low-temperature fermentation and maturation in stainless steel vats after bleeding off the rough lees.

VARIETALS

Rolle 90%, Ugni blanc 10%

TECHNICAL DATA

Residual Sugar: < 3 g/l

SERVING

Ideal serving temperature: from 8°C to 10°C.

TASTING

Pale yellow colour with green hues. The nose is expressive with fruity notes (lemon, grapefruit), the wine reveals freshness on the palate with touches of lemon.

