



COSTEVAL



Famille Ravoire, Costeval, AOP Coteaux d'Aix-en-Provence, Blanc, 2023

AOP Coteaux d'Aix-en-Provence, Provence, France

The Domaine is implanted in the Trévaresse Massif in the French village of Rognes where the Romans had erected an oppidum. "Oppidum" is a Latin word that described a type of fortified city or town in ancient Gaul. Typically built on hills or elevated locations, oppida (plural) featured defensive structures such as ramparts and fortifications.

PRESENTATION

The 115-hectare estate bears witness to centuries of history steeped in passion and tradition. The 'Grande Cuvée' white wine is the fruit of five generations of family know-how.

TERROIR

Nature of the soils : clay-limestone.

WINEMAKING

Cold skin maceration for 18 hours. Bleeding, pressing, clearing, followed by fermentation in stainless steel vats.

VARIETALS

Grenache blanc 70%, Rolle 20%, Sauvignon
10%

TECHNICAL DATA

Residual Sugar: < 3 g/l

SERVING

Ideal serving temperature: 10° to 12°C.

TASTING

Lemony color with golden highlights. Sweet notes of citrus and boxwood on the nose. On the palate, citrus aromas attack, followed by boxwood notes. Fine touches of white flowers on the finish.

