

DOMAINE DU LOOU

VIN DE PROVENCE

Esprit de Blancs

AOC Coteaux varois en Provence, Provence, France

An elegant and perfect-balanced wine.

PRESENTATION

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

The wine is pale yellow with golden reflections.

The nose is complex, suggesting exotic fruits and spices.

On the palate, there is a greedy attack, with the same notes of fruits, as well as a beautiful length mixed with citrus.

THE VINTAGE

2023

TERROIR

Clay-limestone and gravel

VINIFICATION

Our red wines are vinified with pre-fermentation maceration at 15°. Then, the fermentation is controlled around 24° to obtain this fresh wine.

VARIETALS

Rolle 60%, Sémillon 40%

13% % VOL.

Contains sulphites.

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.

REVIEWS AND AWARDS



Argent

Concours Général Agricole Paris Médaille d'argent



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ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.

