



# Provence

BRUNOLAFON  
wine selection

## Gilardi, Chatellenie de Mistral, AOP Côtes de Provence, White

AOP Côtes de Provence, Provence, France



Since 1906, Gilardi has been producing the Côtes de Provence, IGP du Var, IGP Méditerranée and IGP Gard appellations, showcasing all the terroirs of the South of France. Located in Les Arcs Sur Argens, the estate was founded by Pierre Gilardi and taken over by the Mauro family in the 1970s. The estate spans approximately 100 hectares.

### PRESENTATION

Châtellenie de Mistral is a wine from a vineyard located in the heart of what was considered as a châtellenie in the Middle Ages. These vines have a valuable yield, which gives the wines a beautiful structure and a certain typicity on the palate. The clay-limestone terroir of the Cuers region combined with the mistral gently keeps the vineyard dry and ensures more than 300 days of sunshine throughout the year.

The Mediterranean climate added to these parameters makes it possible to provide the best conditions for growing the vines. The typically Provençal grape variety that make up Châtellenie de Mistral, such as Rolle sign the 100% Provençal identity of this high-end Côtes de Provence.

### TERROIR

Clay-limestone and stony soils

### WINEMAKING

Harvest by night with a machine before a traditional vinification in stainless steel tanks.

### VARIETAL

Rolle 100%

Contains sulphites. Does not contain egg or egg products. Does not contain milk or milk-based products.

### SERVING

8°-10°C / 46°-50°F

### AGEING POTENTIAL

Enjoy all year long

### TASTING

A light yellow colour with sumptuous golden highlights. The nose of citrus fruit and pineapple is in perfect harmony with the palate. The finish is long and fresh.

### FOOD PAIRINGS

Gastronomic dishes.

