



# Les Fenouils - 2023

## AOP CÔTES DE PROVENCE



### Grape variety

Rolle  
12.5% vol.

### Viticulture

The vineyard is certified High Environmental Value. We work for sustainable viticulture while respecting the environment and biodiversity.

### Winetasting

Bright yellow color with yellow-green reflections.

Delicate and complex nose of pineapple and citron on a floral background with a lovely vegetal freshness.

Mouth with a round attack accompanied by a nice acidity which gives it all its final flavor.

### Food and wine pairing

Aperitif, seafood platte, poultry with Provence herbs, lemon meringue tarte.

### Soils

Stony, loam-clay-sandy soils which bring a lot of minerality and freshness to this wine.

### Vinification

Harvest before daybreak to keep the freshness, then pressing after a short cold maceration. Severe settling. Fermentation at low temperatures. Aging on fine lees until bottling.

### Ageing

2 years to keep the fruitiness, A wine to drink young.

Serve at 9°C.

Available in 50cl, 75cl and 150cl.



RD48 Rte de St Tropez - Chemin des Fenouils - 83550 VIDAUBAN - FRANCE

Tél. +33 (0)4 94 73 51 50 | [cde@domainedejale.com](mailto:cde@domainedejale.com)

[domainedejale.com](https://domainedejale.com)