



# la Lone - 2021

## AOP Côtes de Provence



### Grape variety

Rolle  
13,5 % vol.

### Viticulture

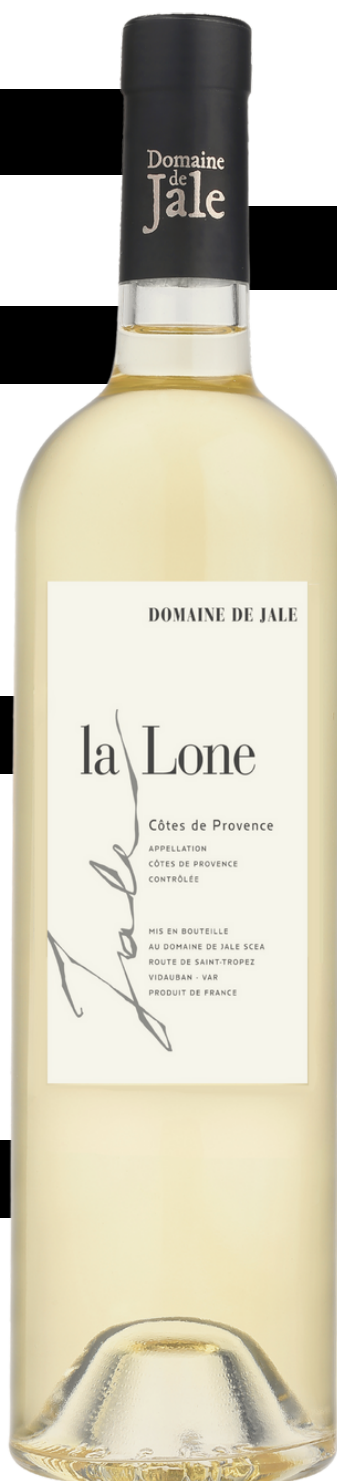
The vineyard is labeled High Environmental Value. We aim a sustainable viticulture with respect for the environment and the biodiversity.

### Winetasting

Pretty gold yellow color. Intense, floral and iodized nose enhanced with a hint of menthol. Fresh and lively iodine attack. Nice length with a finish of citrus zest aromas.

### Food and wine pairing

Fillet of Coalfish in white sauce, small stuffed vegetables in Provençal style, lemon meringue tart.



### Soils

Loam-clay-sandy soils which bring a lot of freshness. At the foot of the Massif des Maures.

### Vinification

Harvest before daybreak then pressing after a short cold maceration. Fermentation at low temperatures. Aging for several months in stainless steel vats on fine lees. Then maturing in the bottle for 3-4 years for an even more complex aromatic palette.

### Ageing

5 years  
Serve at 9°C.  
Available in 75cl.



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