



Les Fenouils - 2024

AOP CÔTES DE PROVENCE



Grape varieties

Cinsault, Grenache, Mourvèdre, Carignan 12.5% vol.

Viticulture

The vineyard is labeled High Environmental Value.

We work for sustainable viticulture with respect for the environment and biodiversity.

Wine tasting

Bright rose gold color.

Intense nose of white fruits: peach, lychee, with a touch of grapefruit and strawberry.

Ample mouthfeel with astonishing freshness brought by a beautiful balance of acidity and citrus fruit. Long and delicious finish.

Food and wine pairing

Puff pastry appetizers with pesto, Bruschetta of burrata and cherry tomatoes, Provençal vegetable tian, Anchoiade.

Soils

Stony, silty-clay-sandy soils providing minerality and freshness.

Vinification

Harvest and winemaking per plot in order to obtain a rich aromatic variety for our blends.

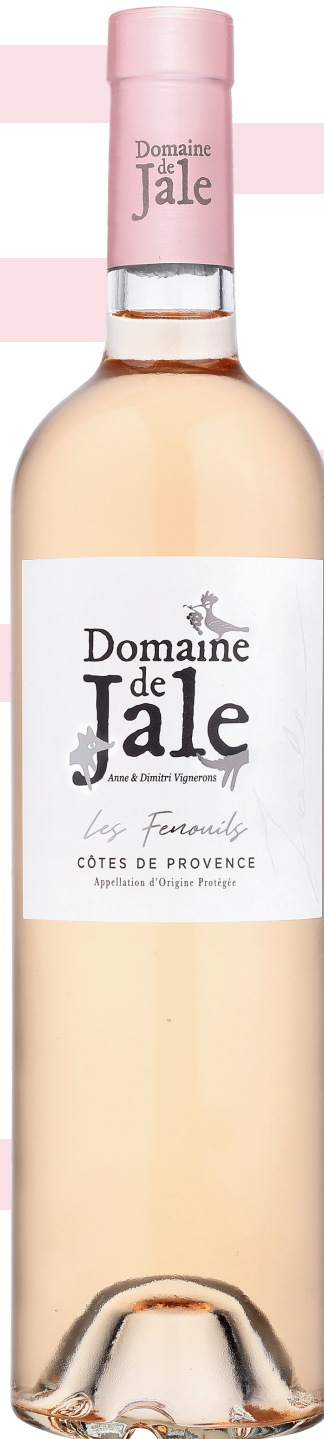
Fermentation at low temperatures. Ageing on fine lees until bottling.

Ageing

1 to 2 years to maintain the freshness. To drink in its early years.

Serve at 9°C.

Available in 50cl, 75cl, 150cl. Jéroboam 3 liters on reservation.



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