

## A.O.C. BANDOL WHITE BLANC DE BLANC 2019

- . *Vines*: Ugni Blanc 50% Clairette Verte 50%
- . *Vineyards*: 48 years
- . <u>Soil</u>: Vines grown on slopes. North-Eastern exposure, chalky limestone soil. Bio certified, Control ECOCERT.
- . **Production**: 26 Hl/ha
- . *Harvest*: 08 to 10 September 2019
- *Harvesting*: Manually, traditional methods with a first selection in the vineyards. Once the grapes are picked they are brought directly to the cellars. The grapes are therefore sound.
- *Vinification*: Traditional method without the addition of any chemical product. Direct pressing. Natural settling.
- . Ageing: 6 months in vats
- . *Bottling*: June 2020
- . <u>Characteristics</u>: A lingering and mellow fragrance with a slight aniseed flavour. Release of white flower taste (hawthorn, fennel) and white fruit (pear).