

Verdarail White


Region : Provence Var

Grape variety : Rolle 60%, Viognier 30%, Ugni Blanc 10%

Appellation : IGP Méditerranée



The wine and the vineyard

- Soil : Deep clay, limestone subsoil with gravelly soil.
- Organic farming 
- This white wine is obtained by direct pressing. After cold settling, the alcoholic fermentation is conducted in thermo-regulated stainless steel tanks. It lasts about 15 days.
- Aged for 4 months in stainless steel tanks.
- Bottled at the Château



Wine tasting

Colour : Lively with a nice brightness

Nose : The nose opens on a beautiful complexity with white flowers, honeyed notes and citrus fruits.

Flavour : Nice round attack with notes of stone fruits and citrus fruits (grapefruit). Saline and iodized finish.



Tasting advice

Serving temperature : 13° C

Food pairing : Served chilled but not iced, as an aperitif or with Mediterranean fish or shellfish.

Ageing potential : 2 years



WINE CHARACTER

Complex  5/10

Persistent  4/10

Fruity  7/10