



DOMAINE
DE L'ANCHOIS

These wines come from a vineyard situated in Provence, in Châteauneuf-les-Martigues, between the salt-water lagoons and the Mediterranean

Blanc, 2023, IGP Méditerranée



Cultivation Method:

Soil Type: clay/sand

Density: 2,900 plants/ha

Vineyard managed using organic and biodynamic agricultural methods since plantation.

Grape varieties: 40% Aromatic pink Savagnin, 40% Musky œillade, 15% Sauvignon, 5% Muscat romain.



Winemaking:

Grape cooling, de-stemming, crushing, direct pressing, and settling.

Fermentation: solely due to natural yeasts (no added yeasts nor chaptalization), 2 weeks at 16°C

Alcohol: 13° Residual sugar: 0 g/L Sulfites: 10 mg / L (no sulfites added)



Tasting:

The colour is straw yellow with a beautiful golden tint. The bouquet opens on notes of vineyard peach, tangy pear, and passion fruit, then carries us to the seaside on a windy day. The attack reveals a lovely acidity, with plenty of salinity. The palate conveys a lovely minerality. The mid-palate is fresh and aromatic, with a lovely, slightly lemony finish.



Pairing:

A wine to drink with a vegetable anchoiade, white fish, shellfish in sauce, veal blanquette, an exotic dish or even fresh goat cheese.

Domaine de l'Anchois

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Serve at 10 – 12 °C



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