

DOMAINE DE L'ANCHOIS



These wines come from a vineyard located in Provence, in Châteauneuf-les-Martigues, between the salt-water ponds and the Mediterranean.



Le Blanc Héloïse

Cultural practices:

Soil Type: clay/sand

Density: 2,900 plants/ha

Vineyard managed using organic and biodynamic agricultural methods since plantation.

Cépages : 40 % Armatic pink Savagnin, 30 % Musky Œillade, 30% Sauvignon, 20% muscat roman, 10% Viognier



Tasting :

The colour is straw yellow with a beautiful golden tint. The bouquet opens on notes of vineyard peach, lychee, tangerine and rose, 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.



Winemaking:

Grape cooling, direct pressing and settling.

Fermentation: bottling during fermentation, the fermentation is continued in bottle. This wine is sulfite-free.

Alcool : 12 ° Residual Sugar : <2 g/L Sulfites : <25mg



Domaine de l'Anchois

Chemin de l'anchois

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Pairing:

A wine to drink with a vegetable anchoiade, white fish, shellfish in sauce, veal blanquette, an exotic dish or even fresh goat cheese. Serve at 8 - 10 °C

 [Domaine de l'Anchois](https://www.instagram.com/Domaine_de_l'Anchois)

