

# 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 Anchois

### Cultivation practices:

Soil type: sandy-clay

Density: 2,900 vines / ha

Vineyard managed in Organic and Biodynamic Agriculture since its plantation

Grape varieties: 40% aromatic pink Savagnin, 20% musky Cœillade, 20% Sauvignon, 20% muscat romain



### Tasting :

- **Nose:** Expressive, straightforward, with lychee and rose notes
- **Palate:** Supple, fruity, with lovely freshness. The acidity is discreet but sufficient to balance the mellowness
- **Finish:** Clean, with hints of pineapple and slight bitters.
- **Comments:** A classic, charming white, perfect as an aperitif or with exotic dishes.



### Winemaking :

Grape cooling, destemming, crushing, direct pressing and settling. **Fermentation:** only with indigenous yeasts

(no yeast addition or chaptalization), 2 weeks at 16°C

**Alcohol:** 12° **Residual sugar:** 0 g/L **Sulfites :** <5mg

### Pairing :

Perfect as an aperitif or with exotic dishes

Service à 8 – 10 °C



### Domaine de l'Anchois

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