DOMAINE DE L'ANCHOIS

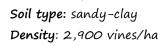


These wines come from a vineyard located in Provence, in Châteauneuf-les-Martigues, between the salt-water ponds and the Mediterranean.

Le Blanc Dolium



Cultural practices:



Vineyard managed in Organic and Biodynamic Agriculture since its

plantation

Grape varieties: 70% aromatic pink Savagnin, 30% Sauvignon

Tasting:

- **Nose**: Pure and delicate, first with petrol notes, then floral notes (rose, jasmine).
- Palate: Silky texture with good depth. The fruit (lychee, pear) expresses itself elegantly, with hints of violets
- Finish: Fresh, slightly saline, with a touch of cardamom.
- Comments: A white wine of finesse and transparency. The amphora magnifies the freshness and identity of the grape varieties that make up this cuvée.

Winemaking:



Grape cooling, destemming, crushing, direct pressing and settling. Fermentation: solely with indigenous yeasts (no yeast addition, no chaptalization), 3 weeks at 16°C, Vinification and aging in terracotta amphora for 10 months.

Alcohol: 12.5° Residual sugar: O Sulfites: 36 mg/L

Domaine de l'Anchois

Chemin de l'anchois 13 220 Châteauneuf les Martigues

Tel : 06.58.57.19.70 Mail : <u>anchois@live.fr</u>



Community of the Control of the Cont

Pairing :

A wine to enjoy with white meats in sauce, cheeses, rhubarb or orange tarts.

Serve at 8 - 10 °C







