

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 :

Soil type: sandy-clay

Density: 2,900 vines/ha

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: 0 Sulfites: 36 mg / L



Pairing :

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

Serve at 8 – 10 °C

Domaine de l'Anchois

Chemin de l'anchois

13 220 Châteauneuf les Martigues

Tel : 06.58.57.19.70

Mail : anchois@live.fr



Domaine de l'Anchois

