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 Hubris

Cultural practices:



Soil type: sandy-clay Density: 2,900 vines / ha

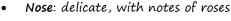
Vineyard managed in Organic and Biodynamic Agriculture since its

plantation

Grape varieties: 30% aromatic pink Savagnin, 30% musky Œillade,

20% Sciaccarello 10% Sauvignon, 10% Roman muscatel

Tasting:





- Palate: expressive, aromatic. Notes of exotic fruit (lychee, pineapple) and flowers (purple rose)
- Finish: Clean, pure fruit
- Comments: A dazzling white, perfect for immediate tasting.
 Its tank-ageing has preserved its freshness and aromatic intensity.

Winemaking:



Grape cooling, destemming, crushing, direct pressing and settling. Fermentation: indigenous yeasts only (no added yeast or

chaptalization), 2 weeks at $16^{\circ}C$.

Alcohol: 13° Residual sugar: O g/L Sulfites : <23mg

Pairing:



A wine to drink with anchoïade vegetables, white fish, shellfish in sauce, blanquette de veau, an exotic dish or fresh goat's cheese..

Serve at 8 - 10 °C

Domaine de l'Anchois

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