

# 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:



- **Nose:** delicate, with notes of roses
- **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°C.



Alcohol: 13° Residual sugar: 0 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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