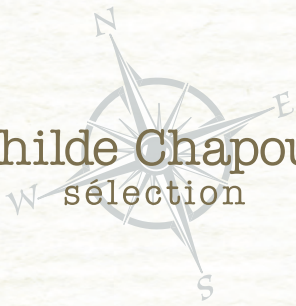


Mathilde Chapoutier

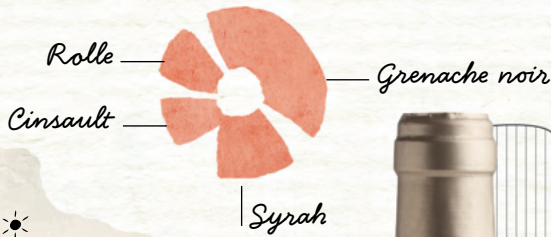
sélection



CÔTES DE PROVENCE SAINTE-VICTOIRE

APPELLATION D'ORIGINE PROTÉGÉE

AURISSO



CLIMATE ☀️☀️☀️☀️

The parcels are located to the east of Aix-en-Provence, at the foot of Aurélien and Sainte-Victoire mountains. Provence is known for its sunny climate. The rain in autumn and spring is followed by a hot, dry, windswept summer.

HARVESTING

Harvesting is carried out at night, by machine.

VINIFICATION

Short, cold maceration on the skins. Low temperature fermentation. Constant protection against oxygen to preserve aromatic potential.

MATURING

5 months in stainless steel vats.

The soil here is poor and shallow and made up of limestone and clay sandstone.



Colour crystalline with pale pink highlights.



Palate rich, long and velvety on the palate, combined with a freshness which gives the wine an ethereal touch. Very fine character.



Nose intense, complex aromas, nicely accentuated by floral notes.

To enjoy...

10 - 12°C

2 years old

With king shrimps a la plancha or strawberry tartare with basil and a dash of lime juice.