

CHATEAU DU CARRUBIER

Cuvée de Zélie

Côtes de Provence

Technical information

Country:	France
Region:	Provence
Appellation:	Côtes de Provence
Grape Variety :	60 % Rolle, 20% Sémillon, 20% Ugni blanc.
Terroir :	Siliceous soil of schistous origin, stonier on the slopes, more sandy in the depressions.
Age of the vines :	20 years



Vinification

The grape harvest is entirely by hand with on site sorting. Stalk stripping and inerting of musts is immediate upon entrance of the grapes into the cellar. Pressing is performed after a short maceration. Temperature control is effective at all stages with fermentation at a fixed 17°C.

Tasting notes

This wine has a pale hue with green glints. The aroma showcases lilac, anise and citrus peel notes. The taste is fresh as it expresses those white flowers and stretches out into a brisk final.

Wine pairing:

All fishes, shell fish and crustaceans. Duck and goose Foie Gras. White meats. All Desserts.