



LA
MARTINETTE
— CHÂTEAU —

CLOS BLANC WHITE 2022

A single-varietal wine expressing the imprint of the limestone terroir.



14 %



75cl -150cl



10°C service



Stoneware egg ageing



Barrel ageing

VINE & WINE

Terroir

Clay & limestone - Organic wine - Côtes de Provence PDO

Grape variety

100% Rolle

Wine making process & ageing

Harvested by hand in several sortings, direct pressing of whole bunches. Alcoholic fermentation in 500L French oak barrels and 225L ovoid stoneware tanks. Aged for 12 months on lees and blended. Aged for 8 months more in concrete tanks before bottling.

Wine & food pairing

Saïthe and butter sauce - Lobster and confit potatoes.

Comté cheese 24 months matured - Apple and cinnamon tart.



SENSORY QUALITIES

Nose



Palate

Intensity

Aromatic strength



Complexity

Aromatic richness



Balance

Flavours harmony



Character

Flavours intensity



Length

Aromatic persistence

