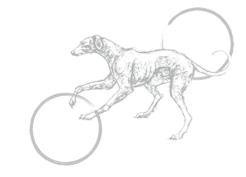


# MARTINETTE

## **CHÂTEAU WHITE 2024**

The spirit of the estate for its lightness, elegance and minerality.











8°C service

Concrete egg ageing

## **VINE & WINE**

#### Terroir

Clay & limestone - Organic wine - Côtes de Provence PDO

#### Grape varieties

60% Rolle - 40% Clairette

#### Wine making process & ageing

The grapes are picked and sorted by hand at dawn. Slow, gentle pressing, static settling for 48 hours in temperature-controlled stainless steel vats. Alcoholic fermentation in concrete ovoid vats. Aged on fine lees for 5 months before bottling.

### Wine & food pairing

Ratatouille with spices - Saint-Pierre fish & hollandaise sauce. Puglia Burrata cheese - Lemon sorbet.



## **SENSORY QUALITIES**

Nose









**Palate** 

Intensity

Aromatic strength

0 0

Complexity

Aromatic richness

£**£££**£

**££££**£

Balance Flavours harmony

**££££** 

Character Flavours intensity

**££££**£

Length

Aromatic persistence

**££££**£

