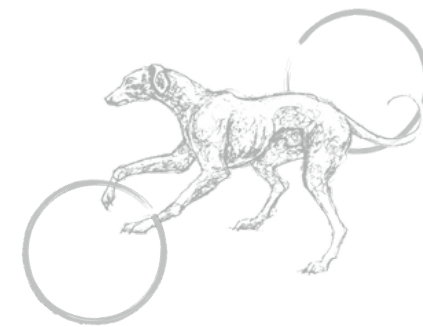




LA  
MARTINETTE  
— CHÂTEAU —

## ROLLIER WHITE 2024

An unusual and surprising blend, with remarkable fruitiness and freshness.



13%



75cl



8°C service

### VINE & WINE

#### Terroir

Clay & limestone - Organic wine - Var PGI

#### Grape varieties

46% Viognier - 24% Clairette - 16% Roussanne- 14% Rolle

#### Wine making process & ageing

Direct pressing after harvesting, alcoholic fermentation of the blended juices in temperature-controlled stainless steel vats. Aged for several months on fine lees.

#### Wine & food pairing

Ceviche of sea bream with citrus fruit - Caesar salad.  
Young comté cheese - Lemon tart.



### SENSORY QUALITIES

#### Nose



#### Palate

Intensity  
*Aromatic strength*



Complexity  
*Aromatic richness*



Balance  
*Flavours harmony*



Character  
*Flavours intensity*



Length  
*Aromatic persistence*

