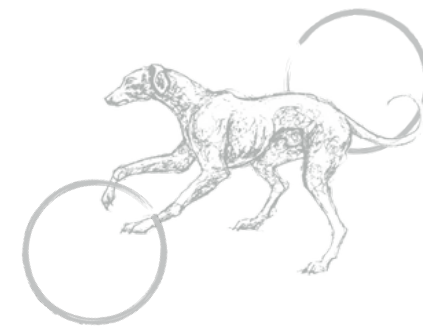




LA
MARTINETTE
— CHÂTEAU —

IN SITU WHITE 2022

A rare and unique wine, an exclusivity of the wine shop & Vigna restaurant.



13 %



75 cl



10°C service



Barrel ageing

VINE & WINE

Terroir

Clay & limestone - Organic wine - Côtes de Provence PDO

Grape varieties

60% Rolle - 40% Clairette

Wine making process & ageing

Hand-picked from the estate's noblest vines. Sorting on the vines before slow, delicate direct pressing. Alcoholic fermentation in temperature-controlled stainless steel tanks, matured in 500L French oak barrels on the lees for a year.

Wine & food pairing

Poultry with chestnuts - Grilled asparagus and crushed walnuts.
Cumin Gouda cheese - Apple tart.



SENSORY QUALITIES

Nose



Palate

Intensity
Aromatic strength



Complexity
Aromatic richness



Balance
Flavours harmony



Character
Flavours intensity



Length
Aromatic persistence

