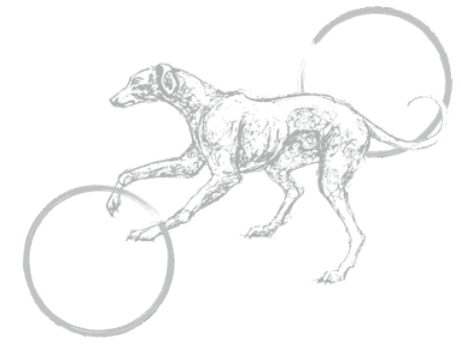


LA  
MARTINETTE  
— CHÂTEAU —



## CLOS BLANC WHITE 2023

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



13,5 %



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

Saithe 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*

