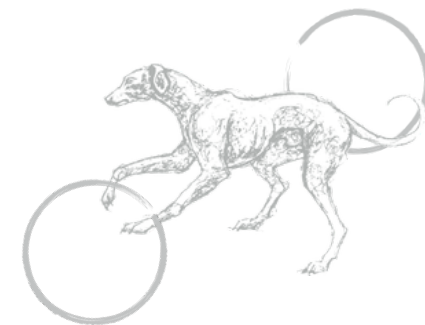




LA  
MARTINETTE  
— CHÂTEAU —



## CHÂTEAU WHITE 2025

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



13%



75cl



8°C service



Concrete egg ageing

### VINE & WINE

#### Terroir

Clay & limestone - Organic wine - Côtes de Provence PDO

#### Grape varieties

75% Rolle - 25% 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*



Complexity  
*Aromatic richness*



Balance  
*Flavours harmony*



Character  
*Flavours intensity*



Length  
*Aromatic persistence*

