



LA
MARTINETTE
— CHÂTEAU —



ROLLIER WHITE 2025

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

35% Viognier - 35% Clairette - 30% Roussanne

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

