



WHITE PETIT SALE

Vin de Pays from Bouches du Rhône



Terroir and Yield

Clay-limestone soils, rocky soil. West/Northwest exposure. Altitude 380m, yield of 57 hl./ha.

Grape variety

Clairette (locally called « le salé »), vines planted in 1954 ... with a touch of Vermentino.

Harvest and Vinification

Manual harvest since the beginning of October. Selective sorting on belt immediately upon entering the cellar. The crop is softly crushed and destemmed. Pellicular maceration at a low temperature (41°F) and soft pneumatic pressing. Fermentation of the juices at a normal temperature (64 to 73°F). Malolactic fermentation is blocked. Natural tartaric precipitations created due to cold temperatures in the vat.

Maturation and Production

Concrete vat. Estate bottled in February and March. Production of 192 hl., which is about 24,110 bottles and 261 Magnums.

Tasting

Color is clear and limpid. Fine bouquet with a floral and mineral character with notes of white peach and lemon. Lively and candid on the palette, a precise wine, influenced by the limestone and flint, delightfully fresh.