



## 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.