

DOMAINE GAVOTY Blanc Cuvée 'Clarendon' 2021

01

Provenance:

Cabasse, Provence

02

Grape Variety: 100% Rolle

03

airing

Grilled fish, citrus-based dishes and oysters, fish in sauce or poultry in cream 04

Serving:

Temperature: 11°C





Vineyard Cultivation:

At Domaine Gavoty, the vineyards surround the winery on limestone soils. The Cuvée Clarendon is the top cuvée of the Domaine. The name pays tribute to Bernard Gavoty, the Domaine's founder. The Rolle Clarendon cuvée is made with a selection from the Domaine's oldest vines. The Rolle is exclusively used in Provence.



Vinification:

Harvested at good maturity (golden grains), destemmed, crushed, the grapes were pressed directly, and delicately, without maceration. This made it possible to extract the fruit, the fleshy structure. The must, first freed from its sediments, fermented with indigenous yeasts in metal vats at a temperature of 16° maximum for 3 to 4 weeks. Bottling at the end of March 2022







Tasting Notes:

The Rolle retains a beautiful pale color with a green reflection; the nose of fruits (pear and pineapple) is joined by notes of white flowers and a touch of honey. Its finish is lively and asks to be rounded off on a still timid structure. Prospect of evolution over 10 years. It will take a good two years for it to take on its more mineral and more complex appearance.



Soil Type:

Limestone and Clay



Method:

Organic and Biodynamic

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