Domaine du Bourrian

Côtes de Provence

CERTIFIÉ PAR FR - BIO - 01
AGRICULTURE FRANCE

Blanc "Esprit" 2023

IGP Maures

MÉDAILLE D'ARGENT PARIS

GRAPE VARIETY	50% Viognier – 50 % Rolle
SOIL	Sandy with some clay
YIELD	65 hl/ha
HARVEST	Overnight harvest with machine, onboard sorting. Sorting upon arrival in the cellar.
VINIFICATION	Fermentation at low temperatures. Light fining followed by natural sedimentation for clarification.
AGING PERIOD	6 months
AGING POTENTIA	2 years
TASTING NOTES	Delicate pale yellow with silver reflections. Clear and radiant. Intense nose, unfolding white flowers notes (lily-of-the-valley) gracefully intertwined with the exotic pineapple. The palate is light, yet it offers a sumptuous experience, where freshness is harmonized with the floral notes of jasmine.
FOOD PAIRING	Guinea fowl supreme with morel mushrooms. Fresh Pélardon cheese. Wood fire grilled sea bream.
ALCOHOL DEGREE	14%

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