



Domaine du Bourrian

Côtes de Provence



Blanc "Préférence" 2023

AOP Côtes de Provence



GRAPE VARIETY	100% Rolle
SOIL	Sandy with some clay
YIELD	50 hl/ha
HARVEST	Overnight harvest with machine, onboard sorting. Sorting upon arrival in the cellar.
VINIFICATION	Fermentation at low temperatures, light fining followed by clarification through natural sedimentation.
AGING PERIOD	6 months
AGING POTENTIAL	2 years
TASTING NOTES	Pale yellow with golden highlights. A beautifully aromatic bouquet, showcasing the harmony of pear and white melon, gracefully complemented by white flowers notes. The palate is generous, opulent yet gracefully tense, with a nice expression of citrus notes, (zest of lemon).
FOOD PAIRING	Pan-fried scallops Provençal style. Prawns flambéed in pastis. Back of cod in butter and basil sauce.
ALCOHOL DEGREE	13,5%

