



Domaine du Bourrian

Côtes de Provence



Blanc "Relation" 2022

AOP Côtes de Provence

GRAPE VARIETY	100% Rolle
SOIL	Sandy with some clay
YIELD	45 hl/ha
HARVEST	Overnight harvest with machine, onboard sorting. Sorting upon arrival in the cellar.
VINIFICATION	Fermentation in French oak barrels, under temperature control. Aging on fine lees.
AGING PERIOD	12 months
AGING POTENTIAL	3 years
TASTING NOTES	Intensely yellow with golden highlights. A complex and indulgent nose reveals multiple aromatic notes: pear, pineapple, tobacco, anise. Full and indulgent palate, with a crisp acidity and a long finish. Beautiful harmony of aromas enhanced by a well-integrated wood."
FOOD PAIRING	Rack of veal with chanterelle mushrooms. Brie de Meaux with truffles. John Dory with hollandaise sauce.
ALCOHOL DEGREE	14,5%

