

AOP Bandol White 2011



Varietal	60% Clairette, 10% Rolle, 20% Bourboulenc, 10% Sauvignon
Region	Bandol
Harvest Method	The grapes are harvested by hand, sustainable.
Vini-fication	Direct pressing, low temperature
Aging Process	Stainless steel vat for 6 months
Aroma	Subtle aromas reveal traces of floral and fruity flavors, slightly peppery.
Palate	It is fresh and smooth on the palate, with good minerality and a long and persistent final.
Food Pairings	This wine is ideal as an aperitif, with grilled fish or fish in sauce, and soft cheeses.
Serving Temperature	8°-10°C/46°-50°F