



WHITE 2022 BASTIDE DE MARGÜI 1784

AOP Coteaux Varois en Provence - Vin Bio Agriculture France ECOCERT FR-BIO-01 

The white grapes from the northern plots of the estate at 300 meters above sea level, are planted on southfacing hillsides. Harvested late, their winemaking takes place mainly in new French oak barrels. Particular attention was paid to the type of heating, by immersion, combined with the finesse of the grain.



FESTIVAL DE CANNES
FOURNISSEUR OFFICIEL



G R A P E V A R I E T Y
100% Rolle

H A R V E S T

The vines are rigorously de-budded and trimmed in order to limit yields and obtain a high concentration of the grapes. Manual harvest in 25 kg crates, meticulous sorting in the fields and on the selection table. Grapes come from the historical plot "Clos de Mingaud"

S O I L S

Clay-limestone

A L T I T U D E

300 m

V I N I F I C A T I O N

Grapes are kept at low temperature for optimal pressing, de-stemmed and softly crushed. A resting period of 48-hours and fermentation at 18 degrees. Flow of juices in total gravity

A G E D

Stirring of the musts for 6 to 8 weeks, aging for 5 months on lees, 60% of which in medium-toast, fine-grained French oak barrels and 40% in stainless steel vats

T O T H E E Y E

Pale and crystalline robe, bright and gold

N O S E

Delicate nose with notes of honey, acacia blossoms, mingling peach and vanilla on a toasty and biscuity background

P A L A T E

The palate is wide, with suaveness enhanced by the melting and broad acidity, yet expressing aromatic freshness through the juvenile fruit

F O O D P A I R I N G

John Dory filet with vanilla and zests sabayon

A G I N G

4 to 5 years

