

WINE DESCRIPTION

CHÂTEAU DES BORMETTES "HÉLÈNE"

APPELLATION CÔTES DE PROVENCE PROTÉGÉE



This cuvee inherits the first name of the owner of Château des Bormettes, as it is her little weakness, is favorite in our range. It also refers to a prestigious neighbour, who during a long period of time produced only white wine, demonstrating the potential of this colour in our area.

A potential we strongly believe in, as it is best expressed by the Rolle – also named Vermentino in Italy and Corsica, a grape variety we plant more and more on the estate.

Winemaking :

The harvest is mainly processed during night time, in order to preserve the aromatic potential and to minimise the use of sulphur.

Skin maceration is key for this 100% Rolle, and then we keep only free-run juice for the cuvee. The juice goes through cold settling for 48 hours in average. Fermentation lasts approximately a month between 16 and 18°C, then the wine is aged on fine lees, until the following spring.

Wine Tasting :

The robe is luminous with green reflections.

The first nose is elegant with notes of white flower, typical sensation of this grape variety. Then they are exotic fruit aromas with a little touch of lemon. The initial taste is fresh and light, with flavours of citrus and peach. Then it shows flesh, some white fruit notes as pear, with a luxurious but still dry finish.

Serve it between 11 to 13 degrees Celsius, with Goat cheese, Shrimp salad with peanuts and cilantro, seafood, marinated fish and of course, for itself as an aperitif.



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LA LONDE LES MAURES