



CHÂTEAU DES BORMETTES

CÔTE & MER WHITE

AOP Côtes de Provence 2023

FROM THE VINEYARD

Geographical location

Sun-drenched hillsides / Lowlands

Soils

Schist / Clay

Average age of the vines

6 years



Recognition of quality

- **Gold Medal** - Concours des Grands Vins de France wine competition in Macon 2022 (2021 vintage)
- **HEV 3**

TO THE CELLAR

Grape varieties

100%



Rolle

Alcohol by volume

12%

Winemaking process

Concrete vats

Maturing

Concrete vats /
4 to 10 months

Production

20,000 bottles

TO THE CONSUMER



Flavor profile

Light-bodied
Fruity
Flavorful
Mineral



When to serve ?

Aperitifs
BBQs
Picnics
Lunch with friends



Wine tasting

This white wine has a pale robe with silver hues and a slightly herbal nose marked by subtle aromas of citrus fruit and white flowers.

The palate is invigorating and round, both juicy and mineral, with intense aromas of lime, kiwi, peach and pineapple, and a saline, salivating finish, signature of our seaside terroir.

Serving temperature Aging potential

8 to 10 degrees °C

2 years / 3 years for the
inquisitive



Wine pairing suggestions

Shellfish, crab salad with avocado and mango, barbecued sardines or hard-pressed cheeses.