



CHÂTEAU DES BORMETTES

HÉLÈNE

AOP Côtes de Provence 2023

FROM THE VINEYARD



Geographical location

Shaded lowlands / Sun-drenched hillsides

Soils

Schist / Clay

Average age of the vines

13 years



Recognition of quality

- Gold Medal** - Concours General Agricole Paris wine competition 2023 (2022 vintage)
- Gold Medal** - Concours des Vignerons Indépendants (Wine competition of independent winegrowers) 2023 (2022 vintage)
- HEV 3**

TO THE CELLAR



Grape varieties

100%



Rolle

Alcohol by volume

12,5%

Winemaking process

8 hours of maceration in pneumatic press
Stainless steel vats

Maturing

Stainless steel vats / on fine lees / 3 to 6 months

Production

18,000 bottles

TO THE CONSUMER



Flavor profile

Floral

Fresh

Delicate

Savory



When to serve ?

Aperitif

Lunch with friends

Family dinners

Romantic dinners



Wine tasting

Behind its golden yellow color, the nose of this white wine reveals a wide range of aromas of exotic fruits, yuzu, grapefruit, lychee, green tea and white flowers.

On the palate, this smooth wine has a clean attack, revealing aromas of mango, peach jam and notes of cedar through to a finish marked by freshness and discreet salinity. Elegant and harmonious, this iconic cuvée bears the name of the heiress to our century-old vineyard and remains, vintage after vintage, an inescapable best-seller!

Serving temperature Aging potential

8 to 10 degrees °C

3 years, 5 years
for the inquisitive



Wine pairing suggestions

Salmon tartar with dill, a seafood platter, an aioli or a crottin de Chavignol.