



CHÂTEAU DES BORMETTES

# INSTINCT PARCELLAIRE WHITE

AOP Côtes de Provence La Londe 2021

## FROM THE VINEYARD

### Geographical location

Hillsides

### Soils

Schist / Sand

### Average age of the vines

16 years

### Harvest

Hand-picked



## TO THE CELLAR

### Grape varieties

100%



Rolle

### Alcohol by volume

14%

### Winemaking process

Stainless steel vats

### Maturing

Stainless steel vats / 3 months

Oak barrels (mild warming) / 12 months

Barrels renewed on average after 7 or 8 vintages

### Production

5,600 bottles

## TO THE CONSUMER



### Flavor profile

Floral

Ample

Elegant



### When to serve ?

Family dinners

Romantic dinners

Business meals

Celebrations



### Wine tasting

This gourmet white wine presents a bright robe with tints of white gold. The nose releases subtle aromas of rhubarb, fresh citrus, kaffir lime and liquorice. On the palate, its distinctly elegant balance and supple texture are punctuated by delicate smoky notes with jasmine flower on the finish. As with previous vintages, this wine offers a lovely persistence and the hallmark crisp attitude of our La Londe terroir.

### Serving temperature

10 to 12 degrees °C

### Aging potential

5 years



### Wine pairing suggestions

Sea bass in champagne sauce, lobster ravioli or extra mature Mimolette cheese.

## Recognition of quality

- Silver Medal** - Concours des grands vins de France Mâcon (Wine competition of Mâcon, 2020 vintage)
- HEV 3**