

Grapes

65% Clairette

35% Rolle

Region/Appellation

AOP Côtes de Provence

Alcohol by volume

12.50%

Residual Sugar

1.3 g/l

pH

3.44

Total Acidity

4.24 g/l

Drinking Window

2024 - 2026

Tasting Guide



Tasting note printed

16/10/2024

Mon Plaisir Blanc 2022 6x75cl

Winemaker Notes

A fresh white wine with notes of spring character, citrus, grapefruit, hawthorn and pineapple. On the palate flavours of flower and exotic fruits, revealing a wine which is both floral and mineral.

Vineyard

Clay-limestone soils with varying amounts of sand. Shallow, well-draining soil. Parcels located in the villages of Pourcieux and Pourrières at the feet of Mount Aurélien and Mount Sainte-Victoire. Mediterranean climate.

Winemaking

Harvest is carried out Machine at night to preserve freshness and aromas. This white wine is the result of an eight-hour maceration period and pressing. Fermentation is temperature-controlled. Alcoholic fermentation is carried out at low temperature. The wine is aged in stainless steel vats.

Vintage

Provence's 2022 vintage was marked by an unusual absence of distinct seasonality, with a mild autumn and winter resembling each other. Spring frosts posed initial concerns but were mitigated by delayed pruning. Dry and hot conditions throughout the growing season proved challenging for the vines and led to early ripening. Despite these challenges, the harvest yielded pale, fresh Provence Roses.

Food match

Grilled and Roasted White Meats

This wine is the perfect companion to shellfish and grilled fish (such as sea bream and sea bass).

