

DOMAINE SAINT MITRE
PROVENCE



CUVEE « EXPERIENCE » BLANC

I.G.P. VIN DE PAYS DU VAR (75 cl)

INTENSITY AND PERSISTANCE



VINIFICATION AND AGING

Clay limestone soil.

The harvest takes place late, between September 10 and October 10.

Nights are cooler in our area of the Var hinterland and our vineyard is located at an altitude of 300 m.

The harvest is carried out mechanically overnight between 3 and 9 am in the morning.

Vines are very close to our winery which allows us to bring the grapes very quickly when pressed.

A skin maceration is carried out for approximately 6 hours in order to optimize the aromatic potential.

The settling is carried out cold (max 14 ° C) for 48 to 72 hours.

The alcoholic fermentation is launched at 15 ° C and then thermoregulated between 16 and 18 ° C for about 10 days.

We then proceed to aging on fine lees in stainless steel tanks for 3 to 4 months.

The wine is then racked and filtered at the end of December.

It rests for about 3 months and is ready for tasting around March 15.

BLENDING

70% Viognier - 30% Chardonnay

TASTING

Color: bright with pretty golden reflections

Nose: aromas of white fruits floral notes.

Palate: Intense and full and a nice freshness.
Stone fruits notes , pears and white flowers.

Great aromatic persistence.

TO DRINK WITH

Gourmet and persistent wine that goes perfectly with fish cooked in sauce and poultry. Ideal with a goat or Comté cheese. A few ideas: salmon / cold fish terrine with hollandaise sauce or prawns and avocado salad

	HxLxP (cm)	Poids (kg)	UVC /carton
U.V.C.	32x7.5x7.5	1.4	6
Carton	16x33x25	8.5	90
Palette	170x120x80	790	540