

# CHATEAU DE POURCIEUX

AOP COTES DE PROVENCE

WHITE 2017



**GRAPE VARIETIES:** 100% Vermentino also known as “Rolle” in Provence. Very aromatic and typical Mediterranean grape variety.

**SOIL:** Chalky, gravely clay.

**CLIMATE:** Mediterranean with continental influences: tempered by an altitude of 300 meters and the presence, to the south, of the Mont Aurélien and Sainte Baume mountains which isolate our vineyard from maritime climatic influences. The Sainte Victoire Mountain, to the north-west, slightly lowers the strength of the chill “Mistral” northern wind. This “Mistral” wind is an asset for Provençal vine growers: thanks to its drying effect on the vines vegetation, it is a sort of “natural barrier” against vines diseases.

**YIELDS:** Approximately 50 hectoliters per hectare for this vintage.

**HARVESTING:** Mechanical, using a *Pellenc 8390 Smart Active Selectiv'Process* harvester, perfectly respectful of the grapes and the vines. Mechanical harvest allows to pick the grapes by night and in the early morning (from 3 a.m. to 10 a.m.), when the crop is at its freshest temperature: this is an essential precaution to prevent oxidations and to preserve the color and the aromas.

**VINIFICATION:** Our technical process for white wine is exactly the same than for our rosé wines, but with a white grape variety...

After the de-stemming and the crushing steps, vinification starts with a ten hour pellicular maceration at low temperature (between 8 to 10°C). Pressing is applied by two pneumatic press. Must will then keep in contact with its lees for several days at very low temperature (2°C) to improve the aromatic complexity and the roundness of the future wine. Alcoholic fermentation last from 15 days to 1 month at constant regulated temperature, between 13 and 16°C.

**MATURATION:** In stainless steel tank, on fine lees, for about 2 months after a racking realized at the end of the alcoholic fermentation. Clarification occurs in December, filtration in January and bottling between February and March.

**TASTING:** Very nice, brilliant pale yellow color with neat green shades. Powerfull nose with notes of litchee, peel citrus and passion fruit. The mouth is long, fresh, round and fruity and adds notes of almond and acacia.

To enjoy its aromatic intensity and freshness, this white wine (as our rosé) is best consumed during the year succeeding its vintage.

Still, Vermentino's aromas evolve positively in time.

To be served well chilled, between 10 and 12°C.

Ideal as an aperitif, but it will also perfectly accompany white meat dishes, seafoods, fishes, and cheeses plates.

