



CHÂTEAU LES VALENTINES

AOP Côtes de Provence La Londe

BLANC

ELEGANCE & MINERALITY

Rich and fragrant, Château Les Valentines Blanc is characterized by its complex aromatic bouquet. Its sapid mineral length is underlined by a beautiful balance and a dazzling finesse.

Dress : Pale with lemon highlights

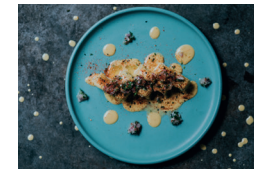
Nose : Fresh and floral with notes of ginger and pear

Aromas : Creamy citrus and lychee notes

Food and wine pairings : Shellfish, raw fish, white meat, Mediterranean dishes, grilled vegetables



Asparagus salad



Poultry with cream



Lobster with morels



Rolle (50%), Ugni Blanc (35%),
Clairette (15%)



Young vines and
100-year-old Ugni Blanc
Mica-schist soil



3 to 5 years



8 to 10°C



Direct pressure and
controlled temperature
during alcoholic
fermentation around 18°C



Traditional culture,
permanent ploughing, no
weeding nor insecticides,
organic certified by Ecocert



50 cl, 75 cl & 150 cl

