



Vignoble familial depuis 1760

CHATEAU DE POURCIEUX

CÔTES DE PROVENCE

AOP COTES DE PROVENCE

WHITE

Stock – 100% Rolle, a very aromatic and typical Mediterranean grape variety.

Climat – Mediterranean with continental influences : tempered by an altitude of 300 meters and the presence, to the south, of the Mont Aurélien and Sainte Bame 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.

Vinification – Our technical process for white wine is exactly the same than for our rosé wines, but with a whites 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). 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 12 and 16°C.

Maturation : In stainless steel tank, on fine lees, for about 2 months.

Tasting :

Pale yellow and bright colour with silvery yellow highlights. A harmonious and gourmet nose that opens with notes of white flesh fruit (pear william) and honeysuckle. The tasting reveals a fresh and persistent aromatic on the citrus fruits (citronella and tangerine) with a hint of almond. A beautiful roundness that ends on a slight saline note.



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