

ULTIMUM White

AOP CÔTES DE PROVENCE - MILLÉSIME 2019

Unusual and complex fragrances, a sculpted, massive and explosive wine. Iconic wine out of the ordinary - high expression. Limited production. This "out of the ordinary" wine, because of its ease of access and complexity, creates a communion of emotions, offers a strong potential for ageing for precious moments of conviviality over time.

TERROIR

A few gardens of vines in the magnificent landscape with very old, sandy-clay soils, which are not very thick and force the roots to sink deep into the rock, gneiss and granite.

GRAPE VARIETIES

100% Rolle

ALCOHOL

13,5%

2019 VINTAGE & HARVEST

The grapes harvested in mid-September have small berries with thick skins and a viscous, syrupy pulp to produce musts with high aromatic potential. The low juice yields required precision pressing.

The winery's new facilities - no augers, minimal use of pumps, systematic inerting of presses and vats - make it possible to preserve the aromatic potential of the grapes and the must. The hand-picked bunches are placed in 250 kg crates, which are transported to a cold room for a day or two to form homogeneous batches according to the potential of the parcels. These boxes are transferred to rail-driven wagons. The whole grapes are poured by gravity into a pneumatic press, with inerting as soon as they are filled - minimal oxidation and protection of the aromas of the grape skin.

WINEMAKING

The hand-picked grapes were placed in crates, kept whole or partially destemmed, then transferred to vat (patented Ganimède®) for pumping over and rack and return. Cold pre-fermentation maceration at 5°C for 8 to 10 days was followed by alcoholic fermentation and maceration lasting 3 to 4 weeks at 20°-25°C. The must cap was continually broken and soaked with juice thanks to gentle pumping over.

Rack and return was performed without pumps and guided by daily tastings to optimise extraction, taking into account the desired tannin-anthocyanin profile of each grape variety and the potential of the vintage.

WINE AGEING

The wines are then matured on fine lees with regular stirring, using scrapers at the bottom of the vat, in order to nourish the wines. These lees (disaggregated yeasts) release the precursors of aromas, which bring volume and fatness to the mouth.

Aged in oak barrels for over 18 months.

TASTING NOTES

Color : Beautiful, bright golden yellow color with straw yellow highlights.

Aromas : The nose reveals delicate aromas of yellow fruit (mirabelle plum) with hints of caramel, vanilla milk jam, with hints of vineyard peaches in brandy.

Palate : The attack is supple in the mouth, with a harmonious extension, a "suave", silky, unctuous touch, with relief, a balance of roundness and freshness, liquorice aromas, fresh hazelnut. A greedy salinity at the end of the mouth that makes you salivate in a continuous and persistent way.

