

# PETITE BRAVADE White

AOP CÔTES DE PROVENCE – non vintage

A wine of pleasure, with gourmet tension, just like a Tropezian aperitif, convivial and unifying.

## TERROIR

Sandy-clay soils resulting from the erosion of ancient crystalline bedrock (500 million years old), eastern gneisses derived from granites in the hills of Saint-Tropez, and gneisses in the Massif des Maures.

## GRAPE VARIETAL

100% Rolle

## ALCOHOL

12,5 %

## WINEMAKING

The grapes were harvested both manually (75%) and mechanically (25%). Machine-harvested grapes were transported to a vibrating hopper and placed under inert gas, then the juice was immediately separated from the grapes. The latter were cooled at 5°-6°C, then loaded into inerted pneumatic wine presses. The cuvée is a blend of free run juice (extracted at very low pressure) and first press juice.

The juice was then cold-settled and cold-stabilised at 5°-6°C for 4 to 5 weeks, with permanent stirring thanks to a scraping device at the bottom of the vat. This type of maceration optimises the wine's aromatic complexity by developing aroma precursors.

Alcoholic fermentation was slow, lasting 3 to 4 weeks at temperatures between 14° and 20°C.

## WINE AGEING

The wines remained on the lees after fermentation, with permanent bâtonnage (stirring), while a scraping device at the bottom of the vat helped to “nourish” the wine.

This “cuvée” comes from aging on lees from a few vintages in order to preserve the aromatic freshness and the balance and harmony sought on the palate.

## TASTING NOTES

**Color :** Beautiful green-gold yellow color, limpid and brilliant.

**Aromas :** The nose reveals aromas of yellow fruits, aromas of lemon and kaffir lime with nuances of sweet spices.

**Palate :** The mouthfeel is frank and crunchy, with this saline freshness that makes you salivate.

## WINE & FOOD PAIRING

Focaccia, “barigoule” artichokes, avocado with tuna. Seafood and grilled fishes. Cooked pressed cheese : Comté, Beaufort, Abondance.

