



La Petite Causerie Blanc 2019

AOP Coteaux d'Aix-en-Provence
75cL



Grape Varieties : Vermentino (60%), Clairette (35%), Sauvignon Blanc (5%)



Wine-growing process : We work our soils in the respect of the environment : plowing is done by horses, natural protection of the vines, manual harvesting.



Wine-making process : Harvest is done early in the morning, the grapes are placed in a cool room overnight before de-stemming and crushing, cold press, the juice settles in a vat and then goes through a temperature-regulated fermentation.

Annual production : 5 000 bottles.



Tasting : Pale yellow color, with grey reflections. Delicate aromatic profile, with fresh notes of citrus, fresh pepper and underlying notes of flowers and brioche.

Gustatory entry is clean, fresh with citrus and pepper notes and with a soft and balanced finish.

To be consumed within 3-4 years.

To be served at 9°C/48°F.

Alc. 13%

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