



Carlina - White

IGP/PGI VAUCLUSE – 2024 – In conversion to organic

A pleasurable white wine to be tasted fresh, focused on the fruit.

Combining finesse, freshness and delicacy, this wine is to be shared at any time.

Food and wine paring :

An ideal white for an aperitif, salads, fish cooked in foil and fresh seasonal vegetables.

Tasting Note:

Fresh fruit with notes of citrus fruits, vivacity and freshness in the mouth.

Blend and grape variety: 34% Viognier, 33% Rolle, 33% Grenache

Terroir: Clay-sandy

Yields and age of the vines: 25hl/ha / 3 years

Cultural methods:

The vineyard is managed in organic agriculture to cultivate the living of the vine and the soil.

Vinification and maturation:

The grapes are harvested by hand in 20-kg crates and systematically sorted. A direct-press white, it is vinified without sulfites in stainless steel tanks at low temperature and aged on lees in tank.

Volume of alcohol: 13,5%

Production : 2800 bottles

