



IGP Méditerranée White Wine



Terroir

Selection of Provençal terroirs.

Harvest

The grapes are harvested at their aromatic maturity. Picked at night to preserve freshness and aromas.

Vinification

The grapes are carefully harvested at their aromatic maturity and then picked at night to preserve their freshness and flavors. After being fully destemmed and lightly crushed, the grapes undergo gentle pressing at low temperatures. The must is then cold-settled before undergoing alcoholic fermentation in temperature-controlled tanks to preserve the delicate aromas.

Tasting Note

Pale yellow color and golden reflections. On the nose, the wine is fresh and aromatic, with delightful notes of exotic fruits and white-fleshed fruits that invite you to indulge. The palate is generous and fruity.

Pairings

Our Crazy Tropez cuvée is the perfect white wine to pair with a range of gourmand and fresh cuisine. Whether you're indulging in a light lunch or sharing tapas with friends, this wine is sure blend in. We recommend pairing it with grilled fish,, a refreshing summer salad and for a more indulgent experience, try pairing it with a range of tapas.

Appellation

IGP - Indication Géographique Protégée Méditerranée

Vintage

2023

Grape Varieties

80% Rolle, 20% Ugni Blanc

Profile

Body
Light
OOO Intense
Acidity
Low
OOO High
Sweetness
Dry
OOO Sweet

Primary Flavors







ear White

Exotic Frui

Service Temperature

10° - 12°C

Availability

75cl - BIB 300cl

Alcohol Content

13 % Alc./Vol.

