

VALET de Trèfle

White, 2020

Wine of France



Terroir

Sandy soils bringing freshness and fruitiness
Vines in the township of Tavel
Vineyard under Organic Conversion since 2019
Labeled HVE3 (High Environmental Value level 3)



Tasting

Pale yellow colour. Nose on white fruits. Fresh on Citrus.
A fun wine, full of fruit and easy to drink.



Vine stock

White Grenache 50% Clairette 45% Bourboulenc 5%



Winemaking

Manual harvest
Grapes carefully picked and sorted
Direct press
Cold settling after 24h
Alcoholic fermentation of 10-15 days
Ageing of 3 months in stainless steel vats
Process performed on a temperature controlled process (17°C) to bring a fine aromatic and fruity bouquet
Bottled at the Château by ourself between January/February to keep the wine fresh and fruity
Annual production : 2,000 bottles



Service & Laying down

8-9°C
To drink chilled, on its youth, within 2 years



Food & Wine pairing

Aperitif
Shellfish and crustaceans
Cheese