

# CUVÉE VIA AUREA

## WHITE

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### TASTING NOTES

White "VIA AUREA" 2017  
AOP Côtes de Provence  
Alcohol content : 13.5% vol.

A brilliant pale yellow color, with slight hues of emerald.

The nose is intense, revealing notes of white fruits (pear, grapefruit) and fresh almond.

Very fine and elegant in the mouth, both intense and round, with notes of white fruits (pear and grapefruit). A long finish with nice freshness.

Taste :  
Dry and fruity

A well-balanced wine with good crispness.

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Conservation :  
2 years

### TECHNICAL DETAILS

Wine growing  
Third year of Converting in Organic Agriculture (Ecocert).

Serving Temperature :  
Between 8 and 10°C

Soil  
Clay-limestone.

Recommended courses :  
Aperitif, seafood, sea bass  
with fennel, goat and sheep's  
cheese

Grapes  
'Rolle (Vermentino) 40 %, Ugni-Blanc 60 %.  
'Average age, vines: 20 years.  
'The vines are trellised, with double Cordon de Royat pruning, and two spurs with two buds on each branch.  
'Manual disbudding.

Winemaking and aging  
'Mechanical harvesting.  
'Destemming and crushing.  
'Cold skin maceration.  
'Pressing and separation of free-run and pressed juices.  
'Cold settling for 24 hrs.  
'Low-temperature alcoholic fermentation in heat-controlled vats (16°C) to preserve and accentuate aromas, with selected yeasts.  
'Malolactic fermentation arrested via sulfites.

'Aged in vats.  
'Finings added in November.  
'Clear filtering in December.

Bottling  
January 2018

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THE OPINION OF THE SOMMELIER  
Coming soon.



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