

Cuvée Nuit Blanche 2018

AOP Côtes de Provence



Grape varieties :

Cinsault, Syrah, Carignan, Grenache, Rolle

Soil :

Château L'Arnaude soil is characterised by a mixture of clay and limestone

Harvesting :

Picked partly by hand, partly by machine during the night and in early morning

Vinification :

The blending of the grapes takes place following fermentation in thermo-regulated stainless steel tanks

Serving temperature :

10°C

Alcohol content :

12.5 %



Tasting Notes :

The colour is pale and delicate (peach shade). Nose fabulously expressive, it is characterised by red berries. Lively and crispy in mouth, it reveals fresh citrus and strawberry notes...

Serving with :

Grilled gambas , Salmon tartare , Beef filet « à la plancha », Wasabi tuna salad, Sushis...

75cl