



DOMAINE LA
PROVENQUIÈRE

Achilleus White Achilleus range

White - PCI Pays d'Oc - Oak-aged



1st VINTAGE: 2011

VARIETAL RANGE: 100 % Marsanne

SOIL TYPES: North-facing clay-limestone and limestone.

WINEMAKING: Machine harvesting by night. Some of the grapes go straight to press and are fermented directly, the remainder are fermented in oak barrels. The wines are blended after tasting.

TASTING NOTES: Brilliant golden hue. Expressive nose showing white-fleshed fruit notes. Tangy, vanilla-scented palate.

FOOD PAIRINGS: Poultry supreme with morel mushrooms.

SERVING TEMPERATURE: 13-14 ° C

STORAGE: Drinking well for up to ten years.

