



DOMAINE LA
PROVENQUIÈRE

Cuvée P white n°2 P label range

White - PGI Pays d'OC



1st VINTAGE: 2010

VARIETAL RANGE: Chardonnay, Viognier

SOIL TYPES: Clay-limestone with gravel in parts.

WINEMAKING: Night harvesting by machine.
Vatting on the skins followed by low-temperature fermentation using selected yeast.
Maturation on fine lees.

TASTING NOTES: Brilliant colour with green glints.
Expressive, crisp nose with pear notes. Well-balanced palate with flavours of wild peach and pear.

FOOD PAIRINGS: Poultry cooked in a sauce.

SERVING TEMPERATURE: 13-14 ° C

STORAGE: Drink within the first 2-3 years.

