CHÂTEAU MALHERBE

Pointe du Diable Blanc

2022



GRAPE VARIETY
Blend, Ugni Blanc from plot n°o and Sémillon from plot n°3.

GROUND
Sandy soil made up of ancient alluvial deposits, dotted with quartz fragments.

WINEMAKING
Hand picked and whole grapes; gentle pressing. Fermentation with natural yeasts. Malolactic fermentation for digestibility. Aged on fine lees in stainless steel vats for 4 months.

AVAILABLE FORMATS
Bottle / Magnum / Jéroboam

ALCOHOL BY VOLUME
13°

A fresh and light Provence, marked by its maritime terroir

Organic wine, certified biodynamic vineyard - Demeter

BY EYE

Brilliant colour, a nice intense golden tint that suggests a nice texture.

BY NOSE

Rich aromas of ripe yellow fruits but also flowers and notes of myrtle and pine resin.

ON THE PALATE

A wine with a nice balance between bitterness and sweetness. Lemon and menthol aromas on the finish. A fine wine for sharing.

TASTING NOTES

Appetizers, fish and seafood.

Serving temperature : 13° to 15°