

CHATEAU MALHERBE

# Pointe du Diable Blanc

## 2022



### GRAPE VARIETY

Blend, Ugni Blanc from plot n°0 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°