

CHATEAU MALHERBE

Pointe du Diable Blanc

2023



GRAPE VARIETY

A blend of Ugni Blanc from parcel no. 0 and Sémillon from parcel no. 1.



GROUND

Sandy, composed of ancient alluvial deposits, scattered with quartz fragments.



WINEMAKING

Manual harvest and whole-bunch pressing, delicate pressing. Fermentation with natural yeasts. Malolactic fermentation for digestibility. Aged on fine lees in stainless steel tanks for 4 months.



ALCOHOL BY VOLUME

13,5°

A fresh and light Provence wine, marked by its maritime terroir.

BY EYE

Bright color, a beautiful golden hue indicating good maturity and richness on the palate.

BY NOSE

Floral aromas accompanied by fresh white-fleshed fruits, punctuated by fennel notes.

ON THE PALATE

A wine with a beautiful balance between indulgence and bitterness. Its salinity, typical of our terroir, gives it great drinkability. A delightful wine for sharing.

TASTING NOTES



Aperitifs, fish, and seafood.