



Le Grand Cros

L'Esprit de Provence

AOP Côtes de Provence

2016



Presentation

In the Esprit de Provence white, the Vermentino expresses itself in all its fresh citrus splendor. This is a great white for the summer and to accompany shellfish. Think Mediterranean alternative to Sauvignon Blanc and Pinot Grigio.

Climate

The 2016 vintage was characterised by a somewhat warm and pleasant winter, a cool spring and followed by a particularly hot and dry summer. The Mistral blew regularly ensuring there was little disease pressure. Nearly ideal climatic conditions!

Vines

Rolle et Sémillon.

Harvest

Hand harvest

Tasting Notes

A very pale and bright yellow with green reflections. It has a delicate nose with floral notes (white flowers) and fruity aromas (pear). The mouth offers a lovely fresh sensation with poise and balance. It is delicate with aromatic finesse of white fleshed fruit and a zest of grapefruit in after taste.

Meal Suggestions

Fish terrine, urchins, mullet salad