

DOMAINE SAINTE-MARIE

Cuvée Tradition blanc

AOP Côte de Provence 2023



SOIL

The terroir is made up of argilo-schistose soil.

GRAPE VARIETIES

50% Clairette ,25% Rolle, 25% Ugni Blanc.

ALCOHOLIC DEGREE

12.5° Vol.

THE HUE

The hue is a very light yellow.

NOSE

On the nose emerges an intense bouquet of citrus fruits, with a nice note of grapefruit zest.

MOUTH

The mouth is clean, soft, pleasant and well balanced.

TASTING SUGGESTIONS

This wine will go perfectly with a tarragon chicken or lemon ginger, seafood or fish.

Drink preferably young and fresh (10 to 12 °)



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