

THUERRY

Blanc
2018

Coteaux Varois en Provence

Grapes:	Rolle	75 %
	Sémillon	25 %
Soil :	Clay, chalk/limestone	
Climate :	Mediterranean	
Yield :	45 hl/ha	
Harvest :	manual and selected	
Contents :	50cl, 75cl	

Vinification :

Maceration at low temperature for 10 to 20 hours to privilege extraction of the aromas and volume without the bitterness.

Ageing :

Aged on lees for 4 months before bottling.

Tasting :

- A dry white wine,
- A structure combining strength, vivacity and fineness,
- A complex bouquet of white flowers.
- To be drunk between 8 and 10° C, ideal with seafood and fish.

Evolution :

To be consumed during its youthful years to appreciate the freshness.



LES ABEILLONS

Tourtour—Villocroze—Flayosc

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