



domaine de
BELLEMARE

ROLLE

"Purs Cépages" range - IGP d'OC



100% Rolle (vermentino)

Harvested at night.



Direct pressing without breaking up the press-cake. Cold racking must and fermentation at low temperature (18°C). No malolactic fermentation



Stainless steel vat on fine lees for 3 months



Color: light yellow with green highlights

Nose: intense, floral notes, fruity notes with grapefruit

Taste: fresh and fruity attack, long finish



2 years



10-12°C



75cl



Pairing: seafood, fish, salads, asparagus and aperitifs