

# BANDOL



## *Château* SALETTES

### Château Salettes AOC Bandol White



This white Bandol is obtained by direct pressing after a short maceration of the grapes in the press. The malolactic fermentation is made in thermo-regulated tanks during two weeks and is stopped to maintain a perfect balance of acidity. The wine is not filtered and aged 6 months in tanks before bottling at the Château.

Varietals	94% Clairette Pointue, 6% Vermentino
Soils	Clay-calcareous.
Robe	Fresh robe with golden glints.
Nose	Elegant and complex, the nose develops aromas of white fruits (pear), mango and lemon and white flowers aromas (Jasmine).
Palate	The mouth is very elegant with perfect balance between acidity and fat offering a long spicy and fruity final.
Serve	T° 10-12
Potential aging	5-8 years
Yields	35 hl/ha
Alcohol	12,5°

Perfect pairing with all kinds of fish, amazing with abalones or scallops “à la Provençale”.