



Les Quatre Tours PRESTIGE Blanc 2017



APPELLATION : COTEAUX D'AIX-EN-PROVENCE

GRAPE VARIETIES : VERMENTINO (ROLLE) – GRENACHE BLANC – SAUVIGNON (85% -15%-5%)

TERROIR: Soil of marl and chalk located in the hillsides of the TREVARESSE chain. Altitude of 250 to 400 meters with a south exposure. Hot micro-climate tempered by the Mistral-wind and the altitude.

VINIFICATION: Grapes issued of carefully selected plots harvested by night to avoid oxidation. Low pressure pressing. One part fermented in temperature-controlled tanks and maturation of a few weeks on fine lees, the other fermented in barrels. Selection of the cuvées for final blending.

VINTAGE: Froze, heyl, drought, fire Thanks, we missed the grasshoppers!

After the Indian summer of the dry autumn 2016, winter 2016-2017 was mild, with very limited frozen days. In March, with some good rains the blossoming occurred early, second part of March, one week to 10 days earlier than 2016.

Beginning of April we were in summer, and the temperatures were higher than 30°C during the day. The vine developed well, the leaves and the inflorescence appeared very quickly. Mid of April the weather became colder with local damaging froze.

Beginning of May has been grey and windy with localized hail storms. It is only in the last third of the month that the temperatures became warmer and the blooming occurs in rather good conditions. Some couluring has been seen on the Grenache.

In June summer was back again, temperatures are high, and vines already show signs of drought stress. The heatwave is accompanied by several fires,

This warm (some days around 40°C) and terribly dry weather last the whole summer and drew us to the harvest without any drop of water. Vines were suffering, and the leaves got yellow, the bunches were light and loose, and some berries were withering.

The harvest has begun early - before mid-august in some places!

The weather conditions are excellent; the grapes are healthy with an average potential alcohol; the yields are lower than in 2016, and a with a lower extraction.

FOOD & WINE PAIRING :

- A good **aperitif** wine, with **canapés** of "tapenade" or "anchoïade".
- Perfect matching with **shellfish, grilled fishes** or **cold fishes** (fresh water or salt water).
- Perfect for **fresh asparagus**.
- With **white meats** in a creamy sauce (veal shop, poultry..) . Well suited to **Ethnic food**.

TASTING NOTES

- **EYE:** Deep yellow.
- **NOSE:** Slightly oaked, complex, fresh and delicate, with notes of fresh fruits and fruit jam (Mirabelle, pink grapefruit,).
- **MOUTH:** Bodied, round and fat, well balanced with a good freshness.

Fruity aromas with peach and honey.

A fruity concentrated white wine, slightly oaked and well balanced with an enjoyable freshness.