

DOMAINE LA GOUJONNE COTEAUX VAROIS EN PROVENCE

THE HISTORY

Our new Domaine La Goujonne cuvée is the symbol of a revival in the heart of a new and dynamic appellation. Made by the granddaughter of the founders, this wine is made with the best grape varieties that Provence has to offer: Rolle, Grenache Blanc and Ugni-Blanc.

The know-how of our family allows us, today, to conceive a white with a perfect balance between fruit, freshness and minerality.

THE MATURATION

Cold skin maceration for 6 hours then soft pneumatic pressing. Fermentation thermo regulated at 16/18°. Aged on thin lees in stainless steel tanks until bottling.

SOIL, CLIMATE

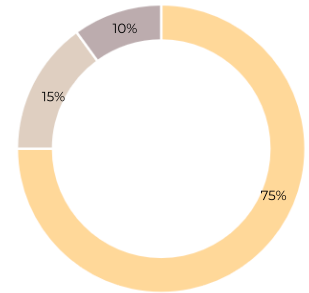
Sandy clay-limestone soil & Mediterranean climate.

**Recommandend temperature for serving : 10°C / 50°F*



GRAPES

- Rolle
- Grenache Blanc
- Ugni-Blanc



THE TASTING

- Appearance** Beautiful robe with green reflections still veiled.
- Nose** Expressive nose of ripe banana, citrus and tangerine.
- Palate** Incredible minerality and an finish on the grapefruit.

FOOD AND WINE PAIRING

Perfectly pairs with seafood, chicken, goat cheese and truffled scrambled eggs.