

DOMAINE DE LA MAÏONNETTE

Blanc IGP Méditerranée

A wine estate since 1913, this 30 hectare estate is located in the Sauvebonne Valley, at the foot of the Massif des Maures. This family estate is equally composed of vines classified as AOP Côtes de Provence and IGP Méditerranée. This cuvée will be the ideal partner for moments of conviviality and greediness.



Terroir

Clayey-limestone soil with a tendency to silt
Mechanical tillage
Sustainable cultivation



Climate

Mediterranean climate
Little precipitation
Rigorous winters → good regeneration of the vine
Warm summers → optimal ripening of the grapes



Harvest

Harvest at night → conservation of freshness
Manual sorting and total destemming



Vinification and maturing

Cold film maceration
Fermentation in thermo-regulated stainless steel vats
Aged on lees → about 1 month
No malolactic fermentation



Tasting notes

Structure	● ● ● ● ● ●
Freshness	● ● ● ● ● ●
Bitterness	● ● ● ● ● ●
Fruity	● ● ● ● ● ●
Softness	● ● ● ● ● ●
Salinity	● ● ● ● ● ●



Grape varieties

30% Rolle 🍇

30% Viognier 🍇

40% Semillon Sauvignon 🍇

