



MaisonMei

AIX-EN-PROVENCE

CHÂTEAU LA GAVÈDE

AOP LUBERON WHITE 2023

In organic conversion - Regenerative agriculture



VARIETIES

Clairette (95%)

Grenache Blanc (5%)

TERROIR

South Luberon, northern exposure at 400m.

SOIL

Gravelly Limestones, Clay

AGE OF VINES

65 years old

ANNUAL PRODUCTION

3 000 bottles

YIELD

30 hl/ha

ALCOHOL

Degree of alcohol : 13,5%

VINIFICATION

Amphorae of 1200L

Demi-muids 500L

AGEING

60% 12 months in Amphorae

40% 12 months in demi-muids of 500L

TASTING NOTES

Pale yellow color with green highlights. Aromas of bergamot, superb complexity, white peach and floral. Persistent salinity and ample mouthfeel with great length.

FOOD PAIRINGS

John Dory in butter sauce, mature cheese. Vegan friendly.

TASTING TEMPERATURES

Between 10 and 12 °C

AGEING POTENTIAL

Ageing potential above 10 years.