



CHÂTEAU  
RASQUE

# CUVÉE BLANC DE BLANC WHITE

**DESIGNATION** Côtes de Provence

## VARIETIES

100% Rolle grapes (rootstock 110R).

## TERROIR

Stony clay and limestone soil  
Southeastern exposure at an elevation  
of 230 metres.



## TASTING NOTES

Our 100% Rolle Blanc de Blanc displays a lovely light straw yellow colour with a few greenish glints. Very bright. Intense, elegant and fresh aromas on the first nose, followed by floral notes revolving around white flowers, as well as fruit (lemon and pink grapefruit) and nuts (almond and hazelnut). Great freshness. Direct, supple and vibrant, with citrus re-emerging in the flavours. This wine is infinitely luscious. You can really taste the Rolle. The mouthfeel is creamy with a Williams pear finish. It lingers on the palate with a rich and fruity retro-aroma.

## WINEMAKING

After harvesting all our grapes by hand, the crop is taken to the pneumatic press where light pressure will be applied. After a few hours of maceration to extract maximum aromas, the flexibility of the pneumatic press extracts the must which is then fermented in temperature-controlled tanks.



**SERVING**  
Serve at 8-10°C



**PACKAGING**  
750 ml



## FOOD PAIRINGS

Ideal with steamed line seawolf, a flavourful bouillabaisse, baked turbot in a cream sauce with a touch of saffron, or rice pilaf. Breaded cod steak in Breton garlic butter served with puréed parsnips flavoured with fresh ginger, or smoked salmon on toast with Menton PGI lemon and milled pepper.