



CHÂTEAU RASQUE

CUVÉE CHÂTEAU WHITE

DESIGNATION Côtes de Provence

VARIETIES

50% Rolle, 50% Ugni Blanc
(rootstock 110R).

TERROIR

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



TASTING NOTES

Our Cuvée Château White, made from 50% Rolle and 50% Ugni Blanc grapes. Light, bright straw yellow colour with greenish glints. Gorgeous sheen. Nice intensity in the nose with aromas of white flowers and jaunty fruit fragrances for an elegant wine. Notes of tender white fruit (nectarine and peach). A lovely mouthfeel that is rich, open, vibrant and complex, featuring nutty flavours like almond and hazelnut. Infinitely luscious. A very balanced wine.

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

Raw artichokes with basil, vegetable tian with fresh herbs, and fried sardines. Sole meunière and rice pilaf with dried fruit. Home-style organic rack of veal with sautéed wild mushrooms.