HENRI BONNAUD

W H I T E 2 0 2 2

AOC PALETTE

THE APPELLATION

The AOC Palette is the smallest and the oldest appellation of Provence. It was born in 1948 and it counts only 42 hectares. The appellation is composed by various Provencal grapes which are respected and preserved. The harvests are manual. This microappellation is at the gates of Aix-en-Provence.

Its soil is made of « Calcaire de Langesse » which is directly derived from the Sainte-Victoire mountain massif.

VINIFICATION

Grapes are harvested by hand. After have been destemed, the grapes are sorted out. After a cold maceration and pressing, the fermentation is made in barrels. The ageing lasts 8 months. Estate bottled.

TASTING NOTE

The robe is yellow like buttercups with grey shades. Nose is intense with delicate floral aromas, hawthorn, acacia and coconut. Mouth is smooth with a very sweet sensation, brioche and candied fruits aromas and mentholated notes. This wine reveals its generosity and greediness on the palate with a long finish.

GRAPES VARIETIES

Clairette Blanche, Ugni Blanc & Grenache Blanc



1 stae : 2018





