



CHÂTEAU  
**BARBE BELLE**  
COTEAUX D'AIX EN PROVENCE

# CUVEE BARBE BELLE

IGP MEDITERRANEE BLANC  
2023



PRODUIT EN CONVERSION  
VERS L'AGRICULTURE BIOLOGIQUE  
CERTIFIÉ PAR FR-BIO-16

**This white wine is distinguished by its very present fruity and its deliciousness!  
Its modern and punchy packaging is very justified by the name of the Château  
domain "Barbe-belle"!**

## TASTING :



yellow, golden reflections



fruity, apricot, mango, violet



dry, fresh, musk, pears, white  
flowers, feminine



## WINE PAIRINGS :

fresh salads, raw vegetables,  
white meats, goat cheeses

## SERVICE :

Between 44°F and 48 °F°

Alcohol : 12 % Volume: 75cl

## GRAPES :

100 % Viognier



## MAKING PROCESS :

- . Agriculture biologic conversion
- . Vineyard certified High Environmental Value
- . Night harvests. Sorting and pressing
- . Direct pressing, fermentation and aging in thermo-regulated stainless steel tank



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