



CHÂTEAU
BARBE BELLE
COTEAUX D'AIX EN PROVENCE

CUVÉE MADELEINE

AOP COTEAUX D'AIX-EN-PROVENCE
WHITE 2023



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

Cuvée Madeleine's shiny pale yellow color is distinguished by its elegant nose and his fruity mouth.

Aromas of white fruits and jasmine on the palate.

TASTING :

 pale gold, clean and bright.

 intensity, bouquet, apple

 delicate & elegant, citrus, white flowers, mineral

GRAPES :

Rolle 60%

Clairette 20%

Ugni blanc 20%



MAKING PROCESS :

- . Agriculture biologic conversion.
- . Vineyard certified High Environmental Value.
- . Night harvests. Sorting and pressing.
- . Fresh maceration for 48h, pressing, fermentation and aging in thermo-regulated stainless steel tank.



WINE PAIRINGS :

For aperitif, cold appetizers, seafood, shellfish, fish, goat cheeses

SERVICE :

Between 44°F and 48 °F

Alcohol : 13 .5% Volume: 75cl, 50cl, 150cl,

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