



CHÂTEAU
BARBE BELLE
COTEAUX D'AIX EN PROVENCE

CUVEE MADELEINE



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

WHITE 2022

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
touch



WINE PAIRINGS :

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

SERVICE :

Between 44°F and 48 °F



GRAPES :

Rolle 60%

Sauvignon 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.



Alcohol : 12 .5% Volume: 75cl, 50cl, 150cl,