

QUINTESSENCE

WHITE 2016

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 micro-appellation 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 destemmed, 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 with grey shades. Nose is intense, fresh with coconut and vanilla aromas. Mouth is smooth with candied fruits and brioche notes that gives very sweet sensation. Wine is tannic, mentholated and the finish is long.

GRAPES VARIETIES

Clairette Blanche, Clairette Rose & Ugni Blanc



2 stars : 2014
1 star : 2016 & 2011



« Coup de Cœur »
2014



Gold Medal
2016 & 2014



Silver Medal
2015



Gold Medal
2015 & 2014



Château
HENRI
BONNAUD