CHÂTEAU
ANGUEIROUN

RESERVE

White 2024

AOP CÔTES DE PROVENCE

TERROIR : Vineyards on hillsides facing the rising sun towards the bay of Bormes-les-Mimosas and Le Lavandou, close to the sea, on slate soil rich in mica, quartz and sandy-clay.

TASTING: A bright yellow color with green reflections, the nose expresses itself, with notes of citrus fruits and juicy vine peaches. The palate, ample, complex, carries the wine with lemony and meringue notes.

At the crossroads between sharing wine and gastronomy, its fresh and gourmet finish results from the vineyard facing the sea, which brings its saline side.

GRAPE VARIETIES : 100 % Rolle

VINIFICATION : Destemming, short maceration. Pneumatic pressing, selection of first drop juices. Decantation of must at 15° for 24 h. Clearing. Fermentation 18°.

GOURMET MATCHING: To be served between 10° and 12, the reserve cuvée is ideal with aioli, Provençal bourride, sea urchins, fish soup, sea tartare, zucchini flower fritters, and candied tomato salad. Walnut oil and fresh goat cheese toasts.

For a moment of gourmet pleasure : Lemon meringue tart.

BEST TO DRINK : Now

Delivered in a box of 6 bottles packed lying down, in layers

Distribued by ANGUEIROUN SELECTIONS
1077 Chemin de l'Angueiroun 83230 BORMES-LES-MIMOSAS
TÉL : +(33) (0)4 94 71 11 39
contact@angueiroun.fr - www.angueiroun.fr

CHÂTEAU
ANGUEIROUN

AWARD RÉSERVE

White

Score of 92 / 100

Distribued by ANGUEIROUN SELECTIONS
1077 Chemin de l'Angueiroun 83230 BORMES-LES-MIMOSAS
TÉL : +(33) (0)4 94 71 11 39
contact@angueiroun.fr - www.angueiroun.fr