

Château Tour Saint Honoré

Cuvée Sixtine White 2019



AOP Côte de Provence

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La Londe

• **Grape varieties:**

55 % Vermentino, 45 % Sémillon

• **Vinification:**

The grapes are picked up in crates of 20 kgs. The grapes are pressed with the staims, and we only keep the first juice. The fermentation lasts for 1 month in new acacia barrels. All the lees are kept for the maturing.

• **Tasting commentaries:**

Nice minty nose with some lemon, pine nuts moving to a floral aroma as acacia.

• **Wine pairing:**

"This wine is served chilled with a carpaccio of scallop, a piece of cod with Espelette chili pepper, with 24 months old Comté cheese or on its own for the aperitif".



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