



# Les Quatre Tours PRESTIGE Blanc 2020



**APPELLATION :** COTEAUX D'AIX-EN-PROVENCE

**GRAPE VARIETIES :** ROLLE (VERMENTINO) – GRENACHE BLANC (80/20)

**TERROIR:** Soil of marl and chalk located in the hillsides of the TREVARESSE chain. Altitude of 250 to 400 meters with a south exposure. Hot micro-climate tempered by the Mistral-wind and the altitude.

**VINIFICATION:** Grapes issued of carefully selected plots harvested by night to avoid oxidation. Low pressure pressing. One part fermented in temperature-controlled tanks and maturation of a few weeks on fine lees, the other fermented in barrels. Selection of the cuvées for final blending.

**VINTAGE: A stressing start !**

By the end of the 2019 harvest, generous rains had taken place to recharge the reserves. Winter has been mild in general, and temperatures rarely negative.

The beginning of spring will be surprising with an unusual bout of snow and cold at the end of March that caused some damage when the bud burst had begun.

Subsequently, the many clusters of flowers have in most cases compensated the losses.

Throughout the spring we get a relatively mild weather, with a particularly rainy May.

The vegetative growth was rather rapid, with an alternating rains and sun, the vine cared little about containment.

The flowering occurred early, and in good conditions. The month of June remained dreary, then a hot and dry weather settled with the coming of summer. Summer temperatures were high, but not as high as 2019. The harvest promises to be quite generous and with several days in advance.

At the opening of the harvest time late August the maturity seems quite heterogeneous and a careful sorting of plots was necessary. The temperatures of September below the seasonal averages kept the situation going, with maturity that rose very slowly.

The work done in this way has paid off: if the alcohol degrees are lower than 2019 the first wines show promising balances with a nice aromatic potential.

**FOOD & WINE PAIRING :**

- A good **aperitif** wine, with **canapés** of "tapenade" or "anchoïade".
- Perfect matching with **shellfish, grilled fishes** or **cold fishes** (fresh water or salt water).
- Perfect for **fresh asparagus**.
- With **white meats** in a creamy sauce (veal shop, poultry..) . Well suited to **Ethnic food**.

## TASTING NOTES

• **EYE:** Deep yellow.

• **NOSE:** Slightly oaked, complex, fresh and delicate, with notes of fresh fruits and fruit jam (Mirabelle, pink grapefruit, ).

• **MOUTH:** Bodied, round and fat, well balanced with a good freshness.

Fruity aromas with peach and honey.

A fruity concentrated white wine, slightly oaked and well balanced with an enjoyable freshness.