



Les Artèmes White

AOP Luberon

Grapes:

60% Roussanne, 30% Marsanne, 10% Grenache Blanc

Alcohol:

14.1% by volume

Vineyard:

An average age of 30 years, the vines are planted in sandstone and limestone soils, southwest facing at an altitude of 300 meters. Organic farming.

Winemaking:

Cold skin maceration for 12 hours, pneumatic press, temperature controlled fermentation. Five months tank ageing on the lees, with 10% vinified and aged on the lees in 500 liter new oak barrels.

Tasting Notes:

Sparkling pale yellow with an elegant nose of white flowers and fresh fruits. White peach, hawthorn and lemon combine on the lush palate, with a lovely freshness and long finish.

Made with organic grapes

About Domaine de la Citadelle:

An olive tree-lined drive welcomes you to Domaine de la Citadelle, an iconic Provence winery located in Ménerbes, in the southern Rhône Valley. The domaine was established in 1990 by Yves Rousset-Rouard, a celebrated film producer. Fifty hectares on the north face of the Luberon massif are divided into 74 parcels planted with 17 different grape varieties. Domaine de la Citadelle obtained an organic farming certification for the entire vineyard in 2016, and in 2019 obtained HVE certification (High Environmental Value) and began biodynamic farming with steps to conversion.

