

TERROIR

Sandy-silty and sandy-clayey and sandstone in the subsoil.

SURFACE

Plot selection of 3 hectares out of 138 including 37% planted (trees, hedges, etc.)

DENSITY

5,500 vines/ha - Minimum 3,000 for the AOC

AVERAGE AGE OF VINES

12 years for Rolle and 21 and 24 years for Sémillon and Clairette.

GRAPE VARIETIES

Rolle 65% - Clairette 20% - Sémillon 15%

TECHNICAL TEAM

Lucas PUYO: Director

Léa MAZUBERT: Technical Director Jean NATOLI: Consulting oenologist

ACCREDITATIONS







The vineyard of Château Cavalier, bathed in light, is ideally located between the Massif des Maures and the beginnings of the Alps of Haut Var. This first white wine of the château, fruit of a plot selection and unique technical itineraries, is distinguished by its originality, its aromatic complexity, and its beautiful minerality.

CULTURAL ITINERARY

- Soil cultivation and use of organic fertilizers.
- Classic green work (disbudding, leaf stripping, etc.).
- · Selection of the best plots in whites conducted in particular on the definition of their maturity. The Sémillon was notably harvested quite early to have freshness, and a beautiful minerality and aromatic complexity.
- Vitipastoralism (800 sheep)

VINIFICATION & AGING

- · Harvest at night to avoid oxidation.
- Pressing, selection of free-run juice only, cold stabilization.
- Vinification and partial aging oak barrels and demi-muids for a minimum of 4 to 6 months, then 1 to 2 months in vats.

TASTING NOTES



Pale and crystalline dress.



The nose is very expressive and develops a wide aromatic range of pear,



white peach, flowering boxwood, yuzu, and a touch of curry.



The mouth balances between freshness and smoothness. The finish remains very salty and has a lot of length.

PERFECT PAIRINGS

It will pair perfectly with sea bass in a salt crust, turbot roasted in beurre blanc, lobster with coral emulsion, or veal fillet with morel sauce.

SERVICE 10 to 12°C CELLARING 1 to 4 years DEGREE 13%



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