



ROLLE IN STONE WHITE 2023 IGP CÔTES CATALANES

Rolle In Stone is a concentrate of good humour with a touch of Rock & Roll and a final note of joie de vivre. A fruity wine composed exclusively of Vermentino (Rolle) from a terroir of rolled pebbles. To be enjoyed with friends during a festive moment!



GRAPE VARIETY

100% Rolle.

VINEYARD

Clay-limestone soil of the Pyrenean Piedmont above the Tech valley and under the Perthus.

TYPE OF SOIL

Clay-limestone

VINIFICATION

Harvested at night to preserve the freshness of the grapes, direct pressing and cold settling. Slow fermentation at controlled temperature (between 16 and 19 degrees).

AGEING

Aged in tanks on lees for 3 months.

TASTING

The nose is elegant and expressive, floral and fruity, evoking acacia flowers and white peach with a hint of lemon zest. On the palate it is light, fresh and pleasant, with peach, rather yellow this time, followed by flowers and citrus fruits which complete the palate, to end on a pleasantly acidic note.

FOOD PAIRINGS

Enjoy its freshness even on its own as an aperitif, but it is also a good accompaniment to with shellfish, scallop carpaccios and ceviche of fish from the fish from the bay.

LABELS AND CERTIFICATIONS

Organic

SERVICE ADVICE

Fresh



Allergènes : contient des sulfites

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