



LES MONGES

Terre provençale septentrionale, 83560 ARTIGUES.

**COTEAUX D'AIX-EN-PROVENCE
BLANC
2023**

ECOCERT & DEMETER

50% Rolle + 50% Sauvignon blanc
Destemming 100%
Soil argilo-calcaire
North exposure - 450 m altitude

100% malolactic fermentation
12,3 % VOL.
SO₂T: 20mg/L
Native yeasts - no fining - no filtration
Concrete tank



LE DOMAINE:

In the heart of the Provence-Verdon region, near the village of Artigues (north east of Aix-en-Provence), the estate stretches over a long hillside of 40 ha, surrounded by forests, with a total area of 120 ha, and culminating at an altitude of 450 m.

VITI-VINI:

The positioning of the estate in a green setting, its biodynamic farming practices (Demeter Certified), allow the estate to find a fair balance between ecosystem, agriculture and economy.

Healthy and living grapes allow us to carry out natural vinification (without oenological inputs) in order to respect the terroir, the vintage and the consumer.

MONGES BLANC:

Direct pressing, 5% maceration in liquid phase of destemmed sauvignon blanc.

Golden colour, crystal clear. Mineral nose and iodine with aromas of combava. Mouth ample, gastronomic with a very saline finish.