

BOB SINGLAR

Terre provençale septentrionale, 83560 ARTIGUES.

VIN DE FRANCE BLANC 2024

ECOCERT & DEMETER

50% Roussanne macerated 3 weeks + 50% Rolle Destemming 100% Soil argilo-calcaire North exposure - 450 m altitude

100% malolactic fermentation 11,5 % 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 Aixen-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.

BOB BLANC:

Maceration of 3 weeks of the roussanne combined with a direct pressing of the roll in light under maturity.

Slight turbidity offering a nose on freshness, lemony and spicy. A taut, mineral mouth calling another bottle to quench the large soifs.