

## **BOB ORANGE**

Terre provençale septentrionale, 83560 ARTIGUES.

**VIN DE FRANCE**  
**ORANGE**  
**2024**

ECOCERT & DEMETER

60% Sauvignon blanc + 40% Grenache blanc / macerated 3 weeks  
Destemming 100%  
Soil argilo-calcaire  
North exposure - 450 m altitude

100% malolactic fermentation  
12,5 % 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 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.

**BOB ORANGE:**

Separate macerations of sauvignon blanc and grenache white for 4 weeks then, assembly. Slight turbidity with a bitter orange nose topped with exotic spices. The mouth is taut, slightly structured and gourmand. An orange wine for aperitif as a meal that will fit into the daily dose of the 5 recommended fruits.