

LA MONGESTINE

GEORGETTE

Northern Provence terroir, 83560 ARTIGUES

Appellation : Vin de France

Colour : Orange

Vintage : 2022

Certifications : Ecocert & Demeter - biodynamic wine

Grape varieties : Rolle 100%

Alcohol content : 12,00 % Vol.

Terroir :

Exposure : North

Altitude : 450 m

Soils : Clay-limestone

Winemaking :

Destemming : 100%

Yeasts : Indigenous

Maceration : 4 weeks

Malolactic fermentation : 100%

Fining : None

Filtration : None

Ageing : 12 months in old barrels

Tasting :

Straw yellow color.

Complex nose with note of garrigue, white pepper and white truffle.

Velvety on the palate, slightly structured with incredible length.



contact@lamongestine.com