



LE GRAND HUIT

AOP Côtes de Provence La Londe

BLANC 2022

OUTSTANDING FOR GASTRONOMY

Sophisticated and deep, the Grand Huit Blanc is a must at Château Les Valentines. Of great maturity, this gourmet white reveals a lot of roundness on a subtle melted woody note.

Dress : Golden with copper highlights

Nose : Delicately woody with notes of lemon oil and saffron

Aromas : Fragrant notes of spicy quince

Food and wines pairings : Cheese platter, seafood platter, roasted meats, fish in sauce, creamy risotto



Leek risotto



Pan-fried foie gras



Poached scallops



Rolle (50%), Ugni Blanc (30%),
Clairette (20%)



Young vines and 100
year old Ugni Blanc
Mica-schist soil



3 to 4 years



8 to 10°C



Skin cold maceration in
stainless steel tanks, controlled
temperature during alcoholic
fermentation around 18°C and
aging in Burgundy barrels



Traditional culture,
permanent ploughing, no
weeding nor insecticides,
organic certified by Ecocert



75 cl

