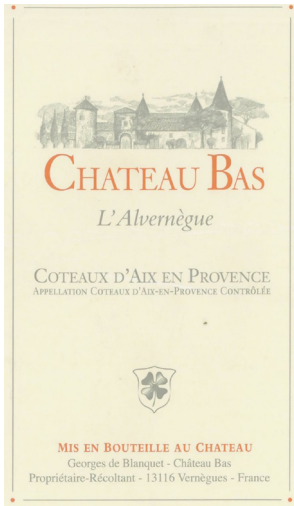


# Chateau Bas

## TECHNICAL INFORMATION SHEET



**Wine name** Provence Blanc L'Averneque

**Vintage** 2010

**Blend** 40% Grenache White, 30% Rolle (Vermentino) and 30% Ugni Blanc

**Soils/Number of plots** 3 differents plots. 2 types of soils: crushed chalk and sandy loan

**Farming techniques** *Organic*

**Size of vineyard** 45hl/ha

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**Date of harvest** September

**Method of harvest** Mechanical harvest early in the morning

**Method of pressing** Totally destemmed. Skin maceration and slight press.

**Fermentation vessel** Alcoholic fermentation under temperature control stainless steel tanks

**Malolactic fermentation** None

**Yeasts** *Organic*

**Filtration and fining methods** Aged on fine lees. Slight filtration on kieselguhr

**pH level** pH 3.39; Total acidity 4.14g/l

**Alcohol** 13.00%

**Residual sugar** 2g/l of residual sugars

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**Racking** Cold Racking

**Number of bottles produced** 20,000

### Tasting Notes

Nice yellow pale color. Stone fruit like apricot hints with Citrus fruit like lime, and grapefruit and floral hints too. Dry and fine tension in this light medium body wine. Refreshing and zingy.