



domaine
L'HEURE
BLEUE
vignoble en
Provence

TECHNICAL SHEET AUBE AZUR BLANC DE BLANCS



Vintage

2023



Appellation

Côtes de Provence



Terroirs

Gonfaron: soils from the Pleistocene era. A blend of phyllade soils on schistose colluviums.

Carnoules: soils from the Oligocene era, medium clay-limestone.



Grape varieties

Rolle



Vinification

Grapes are harvested at night in low temperatures and vinified between 15 and 16 °C in temperature-controlled vats. Malolactic fermentation is blocked to preserve the wine's natural acidity.



Tasting notes

Colour: pale yellow, with hints of gold.

Nose: beautiful complexity, accompanied by notes of sweet lemon and beeswax.

Palate: fullness and lovely freshness, revealing a tangy structure, indulgent with flavours of sweet lemon and honey. Beautiful minerality in the finish.



Serving temperature

10-12° C



Alcohol content

13 %



Food & wine pairing

Perfect with fish, white meats, and cheese platters.

Domaine l'Heure Bleue

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Excessive alcohol consumption is harmful to your health. Please drink responsibly..