

by Ott<sup>★</sup>

WHITE 2025  
AOC CÔTES DE PROVENCE

## VINTAGE

Marked contrasts in weather: an exceptionally wet winter and spring followed by a very hot, dry summer.

Early harvest with increased vigilance.

The wines display a fine balance between freshness and aromatic expression.

## TASTING NOTES

Bright, pale gold colour.

The nose opens on white-fleshed fruit aromas, followed by delicate floral nuances as it develops.

The palate is fresh and generous, balancing liveliness and roundness, with a subtly saline finish.



“A harmonious white wine, balancing freshness and roundness, with delicate notes of white-fleshed fruit.”

## TERROIR & PRODUCTION

Côtes de Provence AOC terroirs with maritime influences.

Grapes grown organically and sourced from both our own vineyards and partner winegrowers.

Vinification and blending are carried out on the estate by our team.

## GRAPES VARIETIES

60% ROLLE  
40% SÉMILLON



FRÉDÉRIC  
AGRICULTURE FRANCE



### INGREDIENTS / NUTRITION

E (100ml) : 312 kJ - 75 Kcal  
Alcohol content: 13% vol.