



domaine
L'HEURE
BLEUE
vignoble en
Provence

AUBE AZUR BLANC BLANC DE BLANCS



Vintage

2024



Appellation

Côtes de Provence



Our 2 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, Ugni Blanc.



Vinification

Grapes are harvested at night at 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

Color: yellow with golden highlights.

Nose: apricot, sweet spices, floral scents.

Palate: lively and fresh, with notes of yellow fruit and nutmeg. Full-bodied, with a saline, mineral finish.



Serving temperature

10-12°C



Alcohol content

13.5%



Food & wine pairing

Aperitif, shellfish platter, white meats.

Domaine l'Heure Bleue

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ORGANIC WINE



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

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