



CHÂTEAU YSSOLE

Château Yssole is an 18 hectare wine estate located in the heart of Var, in Provence, in the south of France. Bordered by olive trees and benefiting from the influence of the mountains and the Mediterranean, the vines are planted on beautiful clay-limestone soils. Our Signore and Chabaud vintages are worked on a plot basis, in the image of their terroir. Château Yssole, wines from Provence vinified Burgundy style by Paul Aegerter.

SIGNORE IGP Var



Grape varieties : 95% Rolle (Vermentino) 5% Ugni blanc

Vinification : The blend, 100% free-run juice, is based on Rolle (Vermentino) with a touch of Ugni Blanc which brings an additional fatness.

The harvest is done in boxes entirely at night in order to preserve the aromatic potential and avoid oxidation. The juices are cold settled for 48 hours, then put in stabulation for 6 days before starting the fermentation. The vinification starts in temperature-controlled stainless steel vats. During the aeration, the juices are relocated in oak barrels of 228 liters until the end of the fermentation, taking care not to make the malolactic to keep the taste freshness.

Tasting notes : Straw yellow color with green reflections giving a sparkling side.

Its nose perfectly combines the intensity of pineapple and citrus fruit with a hint of vanilla.

On the palate, it provides a great sensation of freshness with a beautiful aromatic length on a mineral and iodine finish.

Food & wine pairing : This wine will accompany cold starters as well as shellfish but also dishes such as grilled fish. It will also be ideal as an aperitif.

To be served between 10° and 12°C.