



Ma Belle Pomelle, AOC Ventoux, Blanc

AOC Ventoux, Vallée du Rhône, France

PRESENTATION

This rare wine is made from a selection of grapes picked at the first light of dawn to fully preserve the freshness and finesse of its aromas. Elegance and delicate colour usher in the precious heart of Ma Belle Pomelle.

THE VINTAGE

One of the best of the 10 past years!

WINEMAKING

The grapes are cooled to preserve their colour and fresh fruit aromas. They undergo a short maceration before being pressed. Alcoholic fermentation takes place in concrete wine tanks, under controlled temperatures.

VARIETALS

Grenache blanc, Rolle ou Vermentino, Clairette

Contains sulphites.

SERVING

10-12°C

TASTING

Lime zest, crunchy pear, grapefruit and hints of white flowers. Refreshing and round, well-balanced.

FOOD PAIRINGS

It will go wonderfully with a salad of endives, walnut shavings and blue cheese with a few pieces of pear. But also a fish with a melt-in-the-mouth texture, such as a back of cod en papillote, decorated with candied lemon and turnips golden ball. Finally, why not imagine a Moroccan cucumber salad with orange blossom and maple syrup.

