



DOMAINE
HEURE BLEUE

AUBE AZUR WHITE

CÔTES DE PROVENCE



VINTAGE 2025

GRAPE VARIETY Rolle

ALCOHOL 13%

TERROIR & WINEMAKING

Pleistocene-era soils. A blend of phyllite soils on schistous colluvium, together with Oligocene-era, medium clay-limestone soils. Grapes are harvested at night. Cold settling and low-temperature vinification, aged in temperature-controlled tanks with regular lees stirring.

TASTING NOTES

Pale, bright color with golden highlights. An intense nose of white fruit, citrus and fresh apple. A crisp palate revealing notes of bergamot, with a beautiful length on the finish. A fragrant, subtle wine, light and delicate.

FOOD PAIRINGS

An ideal wine for aperitifs, grilled fish, white meats and cheese. Perfect with citrus-cured sea bream ceviche or a fruit dessert. A true delight for lovers of aromatic, structured white wines.

FAMILLE PLACE

