



APPELLATION CÔTES DE PROVENCE CONTRÔLÉE

ENKHELIS

Blanc 2025

AOP CÔTES DE PROVENCE

GRAPE VARIETY : 100% Rolle (Vermentino)

TERROIR : Sloping vineyards facing the rising sun, overlooking the Bay of Bormes-les-Mimosas and Le Lavandou, close to the sea. The soils are schist-rich, with mica and quartz, as well as clay-sandy soils.

VINIFICATION : A specific vinification process using the clarified juice from the settling lees, fermented in an 11 hl resin egg with micro-oxygenation. The wine is stirred daily for two months to keep the fine lees in suspension.

AGEING : Aged in a resin egg with micro-oxygenation.

TASTING NOTES : A bright, crystalline robe heralds a distinctive cuvée with aromas of fresh fruit and exotic flavours such as lychee and passion fruit. The palate is full, generous and beautifully rounded, with a saline character that brings remarkable length, finishing with a refreshing menthol note.

FOOD PAIRINGS : Serve chilled between 10°C and 12°C. Enkhelis Blanc pairs beautifully with delicate white fish such as sole, monkfish or turbot, accompanied by seasonal vegetables. Mild cheeses are also an excellent match.

A MOMENT OF INDULGENCE : Passion fruit tart, lemon tart, exotic fruit pavlova or mango panna cotta.

CELLARING : 5-7 years.



Livré en cartons de 6 bouteilles couchées avec intercalaire