

Château Paquette Cuvée Forum Julii Côtes de Provence Blanc Millésime 2024

Average yield 48 hl/ha

Grape variety: Rolle (Vermentino) 100%.

Forum Julii was the name of Fréjus when it was founded by the Romans (around 80 BC).

The grapes are harvested at 2 different stages of ripeness.

A first harvest on the youngest vines takes place when the grapes have a potential of around 11.5°, offering a certain freshness with a citrus taste. The second harvest, on the oldest vines, takes place at around 13° potential. It is the meatiest fraction, with pear aromas.

The juices kept cold are blended and ferment together.

All the harvests are carried out at dawn when the temperatures are at their lowest.

The harvest begins in the last days of August and lasts 4 weeks.

The winemaking is traditional.

No sulphites are used during winemaking.

The juices are statically settled and then fermented. Ageing on fine lees for 3 months supports the volume in the mouth.

