

# Cuvée Nuit Blanche 2016

AOP Côtes de Provence



## Grape varieties :

40 % Cinsault , 40 % Grenache , 10 %  
Syrah , 10 % Carignan

## Soil :

Château L'Arnaude soil is character-  
ised by a mixture of clay and lime-  
stone

## Harvesting :

Picked partly by hand, partly by ma-  
chine early in the morning

## Vinification :

The blending of the grapes takes place  
following fermentation in thermo-  
regulated stainless steel tanks

## Serving temperature :

10°C

## Alcohol content :

12.5 %



## Tasting Notes :

*The colour is pale and delicate (peach  
shade). The nose is characterised by  
red berries. Round and then lively in  
mouth, fresh citrus fruit notes...*

## Serve with :

Grilled gambas , Salmon tartare ,  
Beef filet « à la plancha »...