



# LA SUFFRENE

## JAS DE CLARE WHITE 2023



**Appellation** AOC Bandol

**Varietals** 50% Clairette, 50% Ugni Blanc

### Sensory discovery

This is an expressive wine with notes of citron, lemon, and menthol. On the palate, those same aromas carry through, supported by a beautiful structure. This wine is precise and fresh, with a lovely texture resulting from its unique vinification. The finish is long and refreshing.

### Gourmet pairing

The aromatic finesse and delicacy of this wine will shine alongside refined dishes such as a shellfish platter or veal in a creamy mushroom sauce. It also pairs wonderfully with fresh goat cheese.

### Terroir et vineyard

Our vines thrive under the Provençal sun on clay-limestone soils and benefit from the cooling influence of the nearby sea. The exceptional quality of the grapes reflects the dedication of a passionate team and carefully considered farming practices that respect biodiversity. Our agroforestry approach is helping to prepare our vineyard for the challenges ahead.

### Vinification

As is mandatory in Bandol, harvesting is done by hand. After destemming, the Clairette grapes undergo cold maceration for 72 hours in the Ugni Blanc juice to enhance complexity and mouthfeel. We then proceed with partial skin-contact fermentation to bring a delicate tannic texture. Aging on fine lees in stainless steel tanks adds finesse and elegance. Best enjoyed within 8 years of release.

### Vintage overview

The 2023 vintage was a challenging one, marked by high temperatures and water scarcity, compounded by a spring hailstorm. However, heavy spring rains helped mitigate the effects of drought and preserved overall grape quality. Harvesting began earlier than usual. All in all, a high-quality vintage with remarkable aromatic intensity.



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