



# LA SUFFRENE

## VIN DE PAYS DU VAR WHITE 2024

**Appellation** Vin de Pays du Var

**Cépages** 100% Rolle

### Sensory discovery

This wine offers a citrusy nose that's both bright and inviting. On the palate, it is fresh with a hint of orange blossom. Highly aromatic and charming, it finishes with a touch of sweetness, all while maintaining a lovely freshness.

### Gourmet pairing

Perfect for an aperitif with friends, paired with tapenade or crunchy crudités. It also works beautifully with zucchini blossom fritters or a sea bream carpaccio. Try it with vegetarian lasagna—or even a slice of yogurt cake!

### Terroir and vineyard

Our vines flourish under the Provençal sun on clay-limestone soils and benefit from the cooling breezes of the nearby sea. The superb quality of our grapes reflects the hard work of a passionate team and thoughtfully chosen farming practices that respect biodiversity. Our agroforestry methods help prepare our vineyard for future challenges.

### Vinification

As always at La Suffrène, the grapes are harvested by hand, ensuring careful selection of the best bunches. The fresh harvest is pressed immediately upon arrival at the cellar. After racking, the wine is aged on fine lees to develop finesse and delicacy. Malolactic fermentation is blocked to preserve the wine's freshness. Following blending in early January, the wine is bottled in early March and can be enjoyed over the next two years.

### Vintage overview

The winter of 2023/24 was particularly rainy, followed by a very mild early spring that suddenly cooled down until mid-July. August brought intense heat, which sped up ripening. The harvest ended with a brief episode of rain.



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