



LA SUFFRENE



NATURE WHITE 2024

Appellation Vin de France

Varietal 100% Rolle

Sensory discovery

With this wine, you will experience an elegant and subtle aromatic palette. The lychee notes on the nose give way to the soft texture of a palate marked by white-fleshed fruit aromas.

Gourmet pairing

You will enjoy this light yet aromatic wine as part of an evening aperitif with friends. It also pairs beautifully with white meat dishes served alongside oven-roasted vegetables. A surprising wine!

Terroir and vineyard

Our vines bask in the Provençal sun on clay-limestone soils, benefiting from the freshness brought by the nearby sea. The high quality of the grapes reflects the dedication of a passionate team and thoughtful, biodiversity-friendly cultivation methods. Our agroforestry practices help prepare our vineyard for the challenges ahead.

Winemaking

As always at La Suffrène, the harvest is done by hand. The vinification, carried out without additives, begins with a pied de cuve using indigenous yeasts. Aging on fine lees brings finesse and delicacy. Malolactic fermentation adds a lovely roundness and further definition to the wine. A 5-month aging in stainless steel tanks completes this beautiful wine, before bottling without filtration.

Vintage overview

The winter of 2023/24 was particularly rainy, followed by a very mild early spring that suddenly turned cooler until mid-July. August brought intense heat, which helped accelerate ripening. The harvest concluded with a brief episode of rain.



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