

# CHÂTEAU LA DORGONNE



## CHÂTEAU 2015 Luberon White Wine (Regional Appellation, AOP)

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**Blend :**

58% White Grenache/ Roussane – 42% White Ugni/ Rolle

**Average Age of the Wine :**

White Grenache/Roussane 35 years old,  
White Ugni/ Rolle 30 years old

**Wine Making Process :**

3 days maceration with the grape skins

**Production :** 6 months in cement vats

**Tasting Note :**

*Pale yellow in colour with a crisp bouquet of citrus fruit and grapefruit.*

**Perfectly Paired with :**

*Goats cheese and grilled sea bream.*

Our wines are cultivated with a specific method called “Bio-Active Culture”. This method of wine production allows us to maintain the microbial soil content and excludes all use of chemical products.

By spreading ovine manure and sowing cereals, vegetables, spring peppers and mustards between the lines of vines, allowing the vine to draw its vitality from deep within the soil to extract its characteristic mineral notes. The richness of the vineyard soil is rejuvenated and balanced naturally.

Harvesting by hand allows us to select only the finest grapes, preserving their quality.

Our wines being produced using this specific method reflect the origin of their environment, their aromatic complexity without any excessive vinosity.

## CHÂTEAU LA DORGONNE

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Natural

Organic Wines

QUALITY WINES FROM THE RHÔNE VALLEY