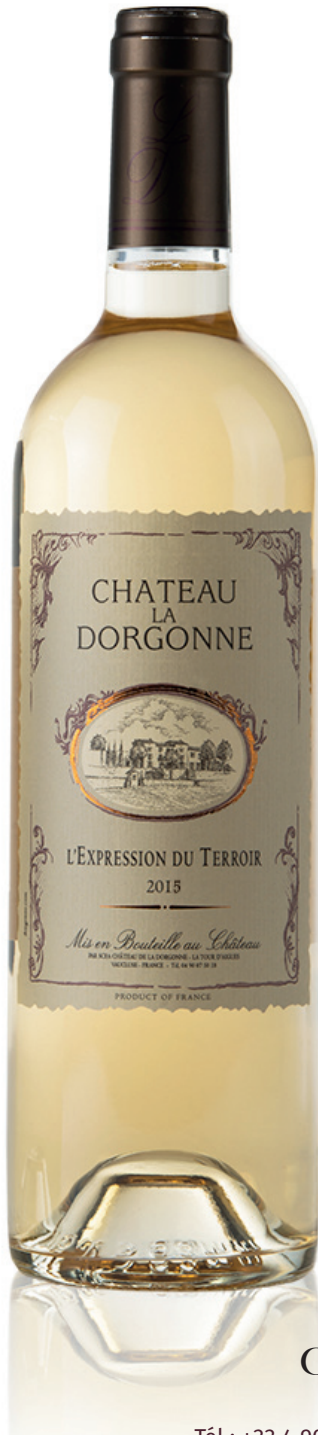


CHÂTEAU LA DORGONNE



EXPRESSION DU TERROIR 2015

Luberon White Wine
(Regional Appellation, AOP)

Blend :

79% White Grenache/Roussane – 21% 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 of the grape skins

Production : 6 months in new barrels

Tasting Note :

*Golden colour with a distinct bouquet,
notes of litchi and grapefruit, ending with discrete
oak aromas.*

Perfectly Paired with : *Veal in mushroom sauce, grilled
sole with butter and lemon sauce.*

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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