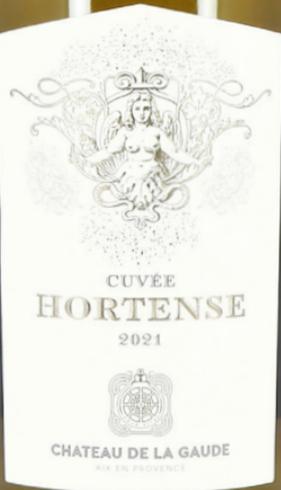


GAUDE



CUVÉE  
**HORTENSE**  
2021



**CHATEAU DE LA GAUDE**  
AIX EN PROVENCE

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# HORTENSE

Côteaux d'Aix-en-Provence

2021

## GRAPES

50% Vermentino

50% Sémillon

## AGE OF THE VINES

Vermentino : young vines of 5 years old

Sémillon : top-grafted vines of 3 years, on rootstocks of several decades

## VINIFICATION

Issue From a blend of young vines and top-grafted vines. In the aim of respecting our terroir, we are replanting Vermentino, an endemic grape variety. We have also top-grafted old vines with Semillon. The resulting clusters benefit from a root system anchored for decades, while having the freshness of young plantations. The grape varieties are conducted separately throughout the vinification before being blended. The harvesting entirely made by hand allows a double sorting, both in the vineyard by the team of pickers and then at the main cellar. The harvest takes place in early morning, using 10 kg boxes, in order to preserve as much as possible the freshness and quality of the berries. Part of this blend was vinified and raised in terracotta amphora of 320L.

## TASTING NOTE

This mineral wine has a pale gold color. On the nose, we find scents of acacia flowers, while the mouth unfolds fruity and honeyed, with a toasted tip reminiscent of hazelnut.

To drink in any season, both as an aperitif and on a cheese platter, this wine will flourish on a wide array of dishes such as white skin fishes, risottos or white meats.

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