

Crazy

TROPEZ

IGP Méditerranée
White Wine



Vintage 2022

Crazy

TROPEZ

Terroir

Selection of Provençal terroirs.

Harvest

The grapes are harvested at their aromatic maturity. Picked at night to preserve freshness and aromas.

Vinification

The grapes are carefully harvested at their aromatic maturity and then picked at night to preserve their freshness and flavors. After being fully destemmed and lightly crushed, the grapes undergo gentle pressing at low temperatures. The must is then cold-settled before undergoing alcoholic fermentation in temperature-controlled tanks to preserve the delicate aromas.

Tasting Note

Pale yellow color and golden reflections. On the nose, the wine is fresh and aromatic, with delightful notes of exotic fruits and white-fleshed fruits that invite you to indulge. The palate is generous and fruity.

Pairings

Our Crazy Tropez cuvée is the perfect white wine to pair with a range of gourmand and fresh cuisine. Whether you're indulging in a light lunch or sharing tapas with friends, this wine is sure blend in. We recommend pairing it with grilled fish, which will perfectly complement the wine's fresh and fruity character. Alternatively, a refreshing summer salad will be a delightful pairing. Finally, for a more indulgent experience, try pairing it with a range of tapas, such as bruschetta, stuffed mushrooms, or grilled shrimp skewers.

Appellation

IGP - Indication Géographique Protégée Méditerranée

Vintage

2022

Grape Varieties

80% Rolle, 20% Ugni Blanc

Profile

Body Light ●●○○○ Intense
Acidity Low ●●○○○ High
Sweetness Dry ●●●○○ Sweet

Primary Flavors



Pear



White Peach

Service Temperature

10° - 12°C

Availability

75cl - BIB 300cl

Alcohol Content

13 % Alc./Vol.

