



# CHÂTEAU LES VALENTINES

AOP Côtes de Provence La Londe

**BLANC 2025**

ELEGANCE & MINERALITY

Rich and fragrant, Château Les Valentines Blanc is characterized by its complex aromatic bouquet. Its sapid mineral length is underlined by a beautiful balance and a dazzling finesse.

**Dress :** Pale with lemon highlights

**Nose :** Fresh and floral with notes of ginger and pear

**Aromas :** Creamy citrus and lychee notes

**Food and wine pairings :** Shellfish, raw fish, white meat, Mediterranean dishes, grilled vegetables



Asparagus salad



Poultry with cream



Lobster with morels



Rolle (50%), Ugni Blanc (35%),  
Clairette (15%)



Young vines and  
100-year-old Ugni Blanc  
Mica-schist soil



3 to 5 years



8 to 10°C



Direct pressure and  
controlled temperature  
during alcoholic  
fermentation around 18°C



Traditional culture,  
permanent ploughing, no  
weeding nor insecticides,  
organic certified by Ecocert



50 cl, 75 cl & 150 cl

