

DOMAINE | RINAUDO

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Nuit Intense

WINEMAKING PROCESS

We favor manual harvesting which allows us a better plot selection and a selection of the bunches. In order to optimize the aromatic varieties and the color of the dress, our juices ferment at low temperature in stainless steel tanks. This is followed by aging for several months on fine lees.

THE FLAVOUR

This wine captivates with its pale, radiant yellow hue. The delicate aromas of pear and the signature floral notes of Rolle from Provence enchant the senses. On the palate, intense saline notes emerge, a testament to the vineyard's proximity to the sea. This wine invigorates like a gentle sea breeze. It is airy, refined, and lingers on the palate, thanks to its exquisite freshness and savory structure.

GRAPE VARIETIES

100% Rolle



VINTAGE

2023

DESIGNATION

AOP Côtes de Provence

ALCOHOL

13°

CONTAINS SULPHITES

VIN BIOLOGIQUE

CERTIFIÉ PAR FR-BIO-20



FOOD AND WINE PAIRING

Nuit Intense is a celebratory wine, perfect for pairing with ceviche, grilled sea bass, or even vanilla desserts and fresh fruits...

A wine with exceptional freshness!

SERVING TEMPERATURE

Entre 8° et 10°C.

The Domaine Rinaudo logo, a handwritten signature.