



Domaine
Kennel

DEPUIS 1932

Domaine

White

Organic wine AOP Côtes de Provence

2022



Semillon was more widely grown in the Côtes de Provence before the arrival of Vermentino. It was the specificity of our vineyard since its creation, and we have continued to cultivate it to make delicate, mineral wines that are excellent partners for Provencal cuisine.

In the vines

Soils: rocky and stony. The parcel sits high on the plain of Pierrefeu-du-Var, forming a small plateau that regulates the hygrometry of the soils and creates the balance necessary to produce good fruit. The soil is enriched with alluvial deposits carried from the nearby hills, and surface gravel reflects the light and retains heat to ensure homogenous ripening, whilst the influence of the sea tempers the effect of the hot southern climate.

Grape varieties: 50% Vermentino, 50% old vine Semillon (60 years old). An original creation of Domaine Kennel since the sixties, picked in the first phase of maturity. The Semillon vines are pruned in the traditional method to respect their gnarled shape due to past trellising, mechanisation, and the frosts of 86, 91 and 2020.

Cultivation method: biodynamic. Biodynamic preparations (cow horn manure, silica, valerian...), light working of the soil, organic and green compost. Soft pruning respecting the flow of the sap. No herbicides or insecticides.

Environment: development of biodiversity by planting fig trees and installing beehives. The vineyard is bordered by two rivers and ancient woodland that create natural habitats. The entire estate offers a space of safe reproduction for rabbits, hares, and partridges, where hunting has been banished for over 10 years, and swallows' nests and bat colonies are actively encouraged and protected.

In the cellar

Harvest: the grapes are picked at night to profit from the cooler temperatures and avoid oxidation of the fruit.

Winemaking: directly pressed

Ageing: medium ageing on lees

The wine

Tasting note: floral nose. A fresh and well-structured attack. Good minerality, and aromas of yellow flowers and honey. A wine that will pair perfectly with fish and shellfish, for example salt crust baked seabass with fennel and lemon.

Cellaring: 18 mois

Serving temperature: 8°C

Analyses: ABV: 12° - Acidity: 3,48 - PH: 3,4

Packaging

Bottle: Burgundy - **Closure:** 49 mm natural cork

Cartons: 6 (2x3 layers) - **Bottles per palette:** 600

MIREILLE ET JULIEN KENNEL, WINEGROWERS

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