

AOC Côtes du Rhône White



SOILS

Clay and limestone

GRAPE VARIETIES

Viognier, Marsanne, Roussane, Clairette and Bourboulenc

WINEMAKING

After harvesting, grapes are 100% de-stemmed and then pressed. The juice is clarified before undergoing a cool fermentation (15°C max) to preserve aromas. The wine does not undergo a malolactic fermentation in order to preserve freshness. The wine has a short maturation in vat with an occasional stirring of the fine lees, this bringing additional weight to the palate

TASTING NOTE

The robe is vibrant with a white gold sheen. Co-fermentation allows for the gentle fusion of this blend of five grape varieties. The defining characteristic of this wine is the freshness imparted by our terroir. A certain minerality is discernible on the nose before it opens to reveal fragrant notes of star anise, lemon blossom, kumquat and candied lemon. Pleasing/satisfying and harmonious on the palate, there is a lingering freshness on the finish.

FOOD AND WINE PAIRING

This versatile wine can be paired equally well with fish and poultry. Paella, goat's cheese and lemon meringue pie are also good matches.

CELLARING

Drink now and within 2 to 3 years.

SERVING

Serve between 15 and 17°C.

AWARDS

2018 : Silver Medal at Elle à Table competition 2020

