

AOC Côtes du Rhône Villages Séguret White

Cuvée Bel Air

SOILS

Clay and limestone slopes

GRAPE VARIETIES

Viognier, Roussane and Marsanne.

WINEMAKING

We select our best white grapes to produce the Bel Air cuvée. After a 24-hour cold maceration, the grapes are delicately pressed. The juice undergoes a process of cold clarification, followed by a cool fermentation to preserve aromas. The wine is transferred to barrels during the fermentation where it benefits from an ageing on its fine lees for several months.

TASTING NOTE

The colour is lustrous, with a golden hue. The nose opens with notes of menthol, Timut pepper, orange blossom and white peach. Once aired, subtle oak aromas nuance the bouquet. On the palate it is delicate and elegant, marrying freshness with fullness. The floral, peppery and oak aromas return on a long satisfying finish.

WINE & FOOD PAIRING

This full bodied wine is the perfect match with a veal escalope, a filet of St Pierre in a cream sauce, roast guinea fowl, risotto milanese or a blue cheese such as Bleu d'Auvergne.

CELLARING

Drink now and within 2 to 3 years.

SERVING

Serve between 15 and 17°C.

