

## CASTILLON BLANC

2016

### AWARDS

90/100 WINE ADVOCATE - PARKER

16/20 JANCIS ROBINSON

Silver Medal - Concours des Vins Jury Consommateurs -  
Vacqueyras 2017

Silver - Mundus Vini Meininger 2018

1 star - Guide Hachette des Vins 2018

### FOOD AND WINE PAIRING

You will savor this Vacqueyras white with celebration meals.  
This wine will be perfect with a lobster, crayfishes and scallop  
shell.

### GRAPE VARIETIES

Grenache Blanc, Marsanne, Roussanne

### TERROIR

Stony calcareous-clayey soil, with a big proportion of round  
smooth pebbles.

### VINIFICATION

Grapes are harvested by hand in late-August, in the fresh  
morning then pressed as soon as they arrive in the cellar.  
The alcoholic fermentation takes place at low temperature  
(15/17°C), the wine is intoned in barrels of 225 liters and 450  
liters for a several-months maturing.

### TASTING

Bright and slightly golden colour. Nose on hazelnut aromas,  
almond powder, citrus barks, candied ginger...  
Ample mouth, without heaviness. Harmonious flow with a  
bounce of freshness in the finish.



Jancis  
Robinson



Alc/vol 13,5%

Serving temperature : 16°C - 18°C

Best within 5 to 7 years



Vallée du Rhône  
Terroirs d'Accueil