

CÔTES DU RHÔNE

CÔTES DU RHÔNE BLANC

FOOD AND WINE PAIRING

This wine will be nice-tasting with poultry in cream or a chicken in a puff pastry shell

GRAPE VARIETIES

Viognier, Marsanne, Clairette.

TERROIR

Calcareous-clayey soil.

Yield : Around 50 Hectoliters per Hectare.

VINIFICATION

The harvest takes place mid-september, very early in the morning to conserve the grape freshness and to prepare the fermentation at low temperature (15-17°C).

Aged in steel tank on fine lees to give the wine its roundness and its particularity.

TASTING

Luminous robe. A lot of brightness, on the peach, the pear, the jasmine. Charming mouth, round without excess.



Vallée du Rhône
Terroirs d'Accueil



Alc/vol 13%

Serving temperature : 10°C - 12°C

To drink within 3 years