

CÔTES DU RHÔNE

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2017

AWARDS

Silver Medal - Concours Général Agricole de Paris 2018

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

TERROIR

Calcareous-clayey sol

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

Bright and shiny colour with gold reflections

Rich and flattering flavored with yellow fruits (peach, apricot), sweet vanilla and cardamom for a flowery nose.

The attack is ample, the course harmonious.

Tasty final, with an ending on agrums.



Vallée du Rhône
Terroirs d'Accueil

Alc/vol 13.5%

Serving temperature : 10°C - 12°C

To drink within 3 years