

CÔTES DU RHÔNE

## CÔTES DU RHÔNE BLANC

2019

### 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

The white Côtes du Rhône has a pretty pale dress with golden highlights. On the nose, it offers aromas of stewed fruits, broom flower and 4 spices. The mouth is full-bodied with a saline finish.



Vallée du Rhône  
Terroirs d'Accueil



Alc/vol 13%

Serving temperature : 10°C - 12°C

To drink within 3 years