

CÔTES DU RHÔNE

## CÔTES DU RHÔNE BLANC 2020

### 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

Beautiful white gold color. Aromatic nose of pear, nutmeg, lemon, star anise and jasmine. Full and rich mouth.



Vallée du Rhône  
Terroirs d'Accueil



Alc/vol 13.5%

Serving temperature : 10°C - 12°C

To drink within 3 years