

CÔTES DU RHÔNE

CÔTES DU RHÔNE BLANC 2021

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