

Côtes-du-Rhône

Tradition – White



Blend

This wine is a blend of Clairette, Viognier and Grenache, three typical wine varieties of the Rhone-Valley.



Terroir

Different types of terroir can be found in the Côtes-du-Rhône appellation : stony soils or clay and limestone subsoil. The maximum yield for this appellation is 51hl/ha.



Winemaking

Pressing, natural static cold settling. Alcoholic fermentation under controlled temperature (16°C). Stirring of the fine lees after fermentation. Aged in tank.



Tasting Notes

- Colour : pale green reflection.
- Aroma : clear, intense, white fruits : pear, white peach, slightly citrus. Mineral notes.
- Palate : aromatic explosion of peach and citrus. The mouth is mellow and the finish is long and harmonious.



Food Pairing

Enjoy it with a cepe risotto or with vegetables and lemon tagliatelles.



Serving Temperature

8-10°C



Cellar Potential

A ready to drink wine.

