

CÔTES DU RHÔNE

CÔTES DU RHÔNE BLANC 2024

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, Clairette.

TERROIR

Calcareous-clayey sol.

Yield : Around 50 Hectoliters per Hectare.

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

A bright dress with a silvery hue. Delicious nose of vanilla, yellow peach, white lilac and orange blossom. A flattering start, followed by elegance and freshness.



Vallée du Rhône
Terroirs d'Accueil



Alc/vol 13.5%

Serving temperature : 10°C - 12°C

To drink within 3 years