



AOP Côtes du Rhône **Gamme Tradition**

In order to make this wine, we respect a strict maturity control, by tasting berries very regularly, in order to define the optimum harvest date and thus find the best balance between freshness and fruit.

The vinification is done by direct pressing, respecting the grapes. Vinification in vats, at low temperatures. Maturing on thin lees to give roundness in mouth



Vintage : 2021

Grape varieties :
Grenache Blanc
Roussanne

Terroir :
The plots are spread out on mainly calcareous soils

Tasting notes:
Nice light color. Expressive nose opening on fruity notes. The mouth is round and offers sweet notes of apricot and tangerine.

Serve chilled

Match with food:
Pleasant as an aperitif , or served with fishes (done on the plancha or cooked in a sauce), Aioli, At the end of a meal, on fresh goat's cheese

Laying down:
To be enjoyed within 1 or 2 years