

# Côtes du Rhône Villages

## White 2020



### Location / Climate

Mediterranean climate. Summers are hot and dry. In 2020, the rainy autumn and the mild and dry winter, followed by strong sunshine last summer, made it possible to develop wines with beautiful aromatic profiles.

### Terroir

On the terraces, in south of Vinsobres just behind the estate, the soil contents clay with a little stone that makes good aeration for the vines.

The plots benefits from good sunshine.

### Grape varieties

80 % Grenache Blanc – 10 % Marsanne – 10 % Viognier

### Age of vines - Yields

The vines are aged between 5 or 10 years. Vines are pruned in “Cordon de royat” Very small yield (maximum 30HL/ha) for making aromatic wines, with a good length in mouth

### Vinification and Ageing

During the harvest, the white grapes are only picked by hand, in small boxes. After that, the grapes are de-stemmed. The alcoholic fermentation is made in traditionnal tank.

Our oenologist makes the blend with the best grapes quality. The wine is matured in stainless steel tank to keep freshness and fruitness

### Ageing potential

Between 2 or 5 years

### Alcohol content

Alc. by Vol.: 13.5%



	Color	Yellow with green tint
	Nose	Aromatic wine with aromas of white flowers and matured yellow fruits.
	Mouth	This wine is very easy to drink, the mouth is fresh and very aromatic, we have flavours of fruits and flowers. Acidity and alcohol is well balanced making a wine with a good length in the mouth.
	Wine & food pairing	Suits well with grilled meat or fish on barbecue.
	Tasting temperature	8 to 10 °C (46.4 F° to 50 F°)