

Côtes du Rhône 2020

White Aged in Oak



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 is composed of clay with a little stone. The vines benefit from good sunshine. It's the perfect condition for good maturation of the viognier grape variety.

Grape varieties

White Grenache – Marsanne – Viognier

Age of vines - Yields

The vines are aged between 5 to 10 years. They are pruned in "Cordon de Royat". Very small yields (maximum 30HL/ha) to produce 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. The grapes are totally de-stemmed. The alcoholic fermentation is made in traditional tank. After fermentation, the wine enter in ageing period in oak barrels during 6 months to make elegant wines with good potential of ageing.

Potential of ageing

Between 2 or 5 years

Alcohol Content

Alc. by Vol.: 13.5% .



	Color	Yellow and green colour
	Nose	Aromatic and fresh, with good representation of aromas of Viognier (fresh flowers ; yellow fruits) with hint of vanilla (due to oak barrel)
	Mouth	Very fresh wine, with good intensity. Flavours of peach, apricot and white flowers. The flavours of vanilla make a good complexity and structure the wine at the end of the mouth. As result, we have a very well balanced wine.
	Wine & food pairing	Paired well with white meat or fish, dessert with nuts.
	Tasting temperature	8 to 10 °C (46.4 F° to 50 F°)