



## COTES DU RHONE BLANC

### FLOOR TYPE

The plots are located on hillsides, on a clayey-limestone soil with small pebbles on the city of Roquemaure.

### ENCAPPING

Bourboulenc 45%. - White Grenache 55%

### VINIFICATION AND MATURING

Hand-picked only, with very strict sorting.  
Pellicular pre-fermentation in a pneumatic press with closed cage.  
Fermentation takes place at a low temperature, 14°C maximum, half of which will ferment in barrels for 6 to 8 months “depending on the tasting”

### TYPICITY

They are very mineral, straight and frank wines a lot of freshness.  
They will be appreciated as an aperitif.  
At the table with shellfish or to accompany grilled fish.

*Pale yellow color with some green reflections.  
Expressive nose reminiscent of lime, white-fleshed fruit and floral notes.*

*Ample, fresh and fine in the mouth, the fruit lingers, a note of hazelnut and nuts.*

Untreated wine to be drunk chilled.  
Do not leave more than 48 hours at less than 10°C under risk of tartaric deposit.  
Keep between 1 and 4 years.

