

# Grand Veneur - White - 2025

## Grand Veneur



### Rhone Valley Soil type

Clay-limestone plateau. Cool, sandy soils.



### Grape variety

40% Grenache Blanc, 20% Roussanne, 20% Viognier, 20% Clairette.



### Winemaking & ageing

Direct press, fermentation in temperature controlled stainless-steel vats. Early bottling 6 months after harvest.



### Tasting

Pale yellow colour, brilliant with a gold tinge. Primary aroma of flowers and stone fruit. On the palate, the fruit is immediately present with touches of almond and white peach. A slight liveliness appears in the finish, which creates a perfect balance for the natural generosity of this wine.



### Advices

To consume young in order to preserve the fruitness typicity. Could age 2-3 years. Best poured at 10°C.



### Pairing

Sardine rillettes, goat cheese, leek tart...

Contains sulfites

Merchant, Blended wines

