

# Côtes du Rhône - White - 2024

## *Vieilles Vignes*



### Soil type

Soil with limestone.



### Grape variety

Roussane Viognier and 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.

Contains sulfites

