

Côtes du Rhône blanc

« *La Petite Robe Blanche* »



The story : The cuvée bears its name well; the little white dress is a wine that is part of the movement, the perfume, the delicacy, like a dance.

Grapes : 70 % Grenache blanc - 15 % Marsanne - 15 % Roussanne.

Terroir : clay and limestone.

Age of vines : 30 years old.

Area : 1 ha.

Viticulture : organic farming. Ploughing and/or natural grass cover every other row, Cordon de Royat pruning. Compost of sheep for soil life.

Winemaking : harvest in early september. Direct pressing, settling and fermentation at low temperature. No malolactic fermentation. Sterilizing filtration before bottling.

Tasting : pale yellow color with green reflect. Fine nose with pear notes and acacia.

Very balanced wine with flavours of white flowers.
Delicate and subtle harmony.

Wine and food pairing : Aperitif, grilled fish, vegetarian cake, chicken curry coco, shellfish.

Aging capacity : 2 years.

Awards :

2016 : BRONZE medal at Mâcon competition

2015 : GOLD medal at Mâcon competition

2014 : SILVER medal at Orange competition

2012 : SILVER medal at Orange competition

