

The Côtes-du-Rhône appellation: located in the southern part of the Rhone Valley, close to Avignon. The very first people who have planted vines in the area were the Greeks and the Romans. In 1650, the first regulations for quality and origin protection were edited. In 1737, an Edict from the King of France imposed that all barrels for sale should be fire-marked with the letters "C.D.R.". The fame of the appellation increased in 1937 with the creation of the appellation.

Creation of the appellation: 1937 | 84% red wines | 6% white wines | 10% rosé wines | 30 749 hectares of vines | 1 280 240 hl / year | Average yield 42 hl / hectare | 31% of exported production | Dry wines |



Grape varieties : 88% Viognier, 12% Roussanne, Clairette and Grenache blanc.

Terroir: Mediterranean climate. Different types of soils, made of sediments, granite and limestone.



Average of vines: 25 years.

Winemaking method: 70% directly pressed and 30% vinified with skin contact. Fermentation in stainless steel tanks with selected yeasts, and temperature controlled at 18°C.



Ageing: Ageing on lees with stirring of the lees ("bâtonnage") during 12 months. A 3-month long bottle ageing before shipment.

Yearly production: 60 000 bottles.

Tasting notes:



Eye: Pale yellow.

Nose: the nose opens on fresh fruit flavours (apricot, melon) and dry nutty notes (almond). Floral aromas as well (acacia).

Palate: starts with freshness and acidity, to pursue on a beautiful and fruit-driven finish.

Overall: Generous, tasty, marked by the aromatic of Viognier.

Drinking window: ready to drink and up to 4 years.



Service temperature: 8°C - 11°C.

Food pairings: Starters, seafood, cheeses.

