

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: Viognier 60 %, Roussanne 15 %, Marsanne 10 %, Clairette 8 %, Bourboulenc 5 % and Grenache blanc 2 %.

Terroir: Mediterranean climate. Various soils: sediments, limestone and granite.



Average age of vines: 25 years.

Winemaking method: Wine making process at low temperatures. Control of the alcoholic fermentation.



Ageing: 10 months in stainless steel vats

Yearly production: 700 000 bottles.

Tasting notes:

Eye: Yellow pale colour, bright and clear.

Nose: Delicate freshness, surrounded by the typical aromatic expression of Viognier. White flowers, apricot, acacias, and white peach flavours.

Palate: Fruity wine showing richness and minerality.

Overall: Balanced wine with elegance and a charming expression.



Ageing potential: Ready to drink and up to 3 years.



Service temperature: 10°C.

Food pairings: Starters, fish, Asian food.