

Les Grandes Vignes

CÔTES DU RHÔNE BLANC



The 'Grandes Vignes' make up a trilogy of wines showcasing traditional grape varieties of the southern lands of Côtes du Rhône appellation. Here Grenache Blanc comes to the centre stage, a cherished actor in favourite blends of the appellation.

On the Vine: The different grape varieties being grown both on the pebbly slopes and in the clay-rich earth of our southern region, harvests from all our terroirs can contribute to this complex blend.

Blend: Grenache blanc: 50%, Roussanne: 25%, Clairette and Bourboulenc: 25%.

Vinification: Macerated separately at low temperatures (16°C), the cuvées are then blended and delicately aged on fine lees for 6 months before bottling.

Tasting: Blending aims for balance, expressing complexity and tension in harmony. Grenache Blanc wines, like those of its alter-ego 'Noir', are notable for their roundness and smoothness: a perfect complement to the later-ripening grape varieties' characteristics. Coming to full maturity across the month of September, they bring acidulous sensations and aromatic notes that are more floral (linden, acacia) than fruity. They then mingle perfectly with the notes of white fruit (peach, pear) and fennel of the Grenache Blanc. Pleasant buttery notes from the winter aging process, extend the length and pleasure of these delicious flavours.

Serve chilled: 10°C

Laying down: drink young (2 years maximum)

UNFILTERED WINE