



AOC : CÔTES DU RHÔNE BLANC

1 hectare of vines located in Fournès and St Hilaire D'Ozilhan, southern Rhône Valley

Grape varieties : grenache blanc, bourboulenc, clairette.



Terroir : high chalk based sand-clay soil, which dates from the Pliocene and Ice-age period (- 6 million years). This region also benefits from the largest number of sunshine hours of France, important for the photo synthesis, sugar and maturing process. The northern wind called "Mistral", blows up to 100 days a year, and keeps the vines clean and healthy; it reduces the amount of treatments substantially.



Vine growing : vines of up to 50 years old planted with a density of 4200 per hectare. Therefore the yield is very low. The soil is very chalky and fine, the basis for wines with finesse and minerality. The number of treatments is limited to a minimum and depends on the weather. Limited amounts of fertilizers are used, only to maintain a balance in the soil, and when required by the vines. This is based on soil and leaf analysis. The yield is kept at a low level in order to have a high quality of grape. This is done by hedging, leaf-thinning and green harvesting.



Vinification : the harvest is done during the night to limit oxidation. The grapes are destemmed and crushed, followed by pneumatic pressing to have a better and more homogenous press. The lees are filtered and incorporated in the juice, strongly increasing the complexity and roundness of the wine. The vinification is done at low temperature and takes up to 6 weeks.

Annual production : 3 000 bottles.



Tasting : floral nose combined with some lychee aromas. Fresh but round mouth feel, notes of flint, vanilla, citrus and grilled almonds. Complex and nicely balanced wine.

Keeping potential : maximum 10 years.



Food match : scallops, grilled prawns, fish with white meat.

Packaging sizes : bottles of 37.5cl, 75cl.

