

HAUT DE BUISSON

AOP CÔTES DU RHÔNE

TERROIR :

Urgonian limestone scree and ancient alluvia. 50 hl/ha.



GRAPE VARIETIES

46% Grenache blanc, 30% Viognier, 7,5% Roussanne & 16,5% Clairette



WINEMAKING

Skin-maceration and cold pre-fermentation, drained juices on fresh harvest, cold settling, low-temperature fermentation at 14°C.



TASTING NOTES

Lovely pale golden yellow. Floral nose, highly expressive ending on a touch of lime power. Round and fleshy in the mouth, this wine has nice acidity. Well balanced, the finish takes on aromas of apple. True enjoyment! Serve at 10-12°.



AGEING POTENTIAL

Ready to drink now.

