

PRÉFÉRENCE

AOP COSTIÈRES DE NÎMES

TERROIR :

The soils are highly typical of the appellation with large smooth stones from alluvial deposits from the Rhone and Durance rivers on a clay-limestone subsoil.



GRAPE VARIETIES

50% Grenache, 25% Marsanne, 25% Roussanne.



WINEMAKING

The grapes are harvested when perfectly ripe then destemmed and cold-macerated for the time required to achieve the depth of colour wanted. After pressing adapted to the different types of grape, followed by settling, the must is fermented at controlled temperatures to enhance the expression of the fruit.



TASTING NOTES

Golden with bright tints. Great elegance from its fragrance of citrus fruit (grapefruit) and white flowers. It is nicely lively on the palate where it will open up and go wonderfully with seafood. Serve at around 18°C.



AGEING POTENTIAL

To be enjoyed within a year of bottling.

