



# CÔTES-DU-RHÔNE

## APPELLATION D'ORIGINE PROTÉGÉE



### VARIETY

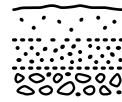
Primarily Clairette.



### VINE

Biodynamically grown vines, average age 20 to 40 years, very dense foliage, tall growth.

**Organic growing**



### SOIL

Clay slope with silex, and Cretaceous limestone of the Dentelles de Montmirail.



### FERMENTATION

Complete pressing with short skin-contact maceration in the press.



### AGING

Concrete tanks and oak barrels (less than 10% of the blend) for 9 months.

White  
750ML





## A WORD FROM THE WINEMAKER

**Being the Clairette fans that we are, we created this vintage with floral accents and a brisk character.**

Clairette is a little like the Chardonnay of the south: generous clusters, very aromatic juices, and natural tannins that give the wines excellent aging potential and great acidity, which, in turn, lends them a nervy and lively edge and a razor-sharp balance.

Can't get enough.

ROMAIN LEROY