CAIRANNE BLANC

APPELLATION D'ORIGINE PROTÉGÉE





VARIETY

Clairette, Grenache, Roussanne.



VINE

Hand-harvested, cordon de Royat vines, 20 years old.

Organic growing



SOIL

Silt rich in the yellow and white clay limestone of the mountain sector.



FERMENTATION

No-sulfites-added winemaking process, fermentation in concrete tanks and demi-muids.



AGING

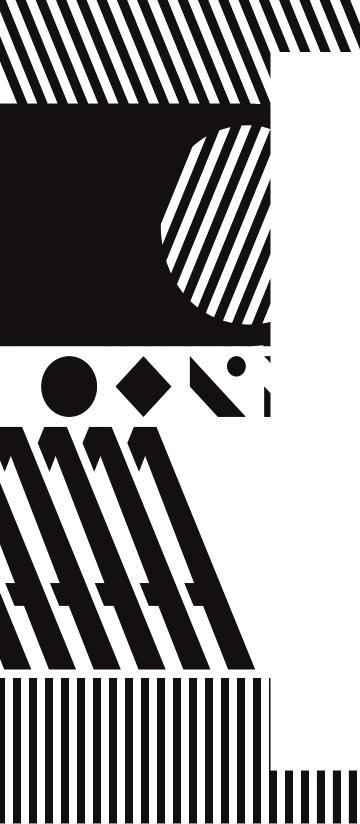
9 months on fine lees in concrete tanks and demi-muids.





"Tasted blind. White pepper, pear (...). Good, fresh acidity supports the creamy palate. There is a savoury note, nutmeg and cream on the medium-long finish."





A WORD FROM THE WINEMAKER

Cairanne is a terroir that produces excellent, truly excellent, white wines.

And this wine is no exception: its fruit is of a rare intensity and the powerful mouthfeel, revealed in a generous volume, is supported by an energy and vivacity that teases the tastebuds.

The finish uncovers sumptuous bitters accompanied by notes of pepper, quince, and lavender honey.

To drink this Cairanne is to have an experience verging on the divine.

ROMAIN LEROY

