



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



JSI WINE RATINGS

91 2024

« Generous citrus and peach aromas are married to animating acidity on the medium-bodied palate of this elegant white Cotes-du-Rhone. The long, crisp and salty finish pulls you back for more. (...) Drink or hold ».



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

