

# CÔTES DU RHÔNE

*Appellation d'Origine Protégée*



## VARIETY

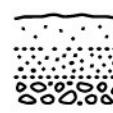
Grenache Blanc,  
Marsanne, Clairette,  
Roussanne, Viognier.



## VINES

Cool and relatively  
rainy parts of the  
northern Vaucluse.

Organic growing



## SOIL

Limestone, clay, and  
sand on alluvial  
terraces.



## FERMENTATION

Skin-contact  
maceration, gentle  
pressing, fermentation  
in concrete tanks and  
oak barrels, partial  
malolactic  
fermentation.



## AGING

Concrete tanks and  
French oak  
demi-muid barrels.



LES PORTES DU CASTELAS  
WHITE  
750 &  
1500 ML

### A WORD FROM THE WINEMAKER

The parcels used for this vintage are in Séguret, Vinsobres, Vaison-la-Romaine, and Tulette. **These are cooler, very rocky areas in the northern Vaucluse and the southern Drôme region. They all have in common a yield of plump, juicy, very aromatic grapes that retain lots of acidity throughout the entire ripening period.**

In general, we harvest the Roussanne and Viognier at the same time. These two varieties are then pressed and fermented together after cold settling. Approximately 10 to 15 days later, the other grapes ripen in turn: Grenache Blanc, Marsanne, Clairette. **This time, the grapes are harvested, pressed, and fermented separately to best manage their individual maturity and bring out each one's individual character.** We ferment all these whites in the Bourguignonne style, without overprotecting the must from air, and partially in French oak barrels and demi-muids.

We aren't necessarily aiming for malolactic fermentation, but when it happens we don't stop it. **Here again the idea is to give life free rein to grow and evolve.** And even though this second fermentation might reduce the sensation of freshness, it brings a commanding complexity to the final blend.

**After 9 months of aging in barrels and concrete tanks, we achieve a wine with a powerful, fruity character and a lovely, natural sweetness.** Surprisingly fresh on the nose with notes of citrus and exotic fruit mingling with the subtle aromas of honeysuckle and elder. The mouthfeel is lively and chiseled, but with great volume, and lingers on hints of brioche, vanilla, and yellow fruit.

**Get some cheerful, fun-loving friends together, bring out a board of ripened cheeses, and, I guarantee, you won't even notice the time passing.**

ROMAIN LEROY



*“- Do, mi, sol, mi, fa -  
All from wide and far,  
Go laugh, sing  
And dance as well,  
Before a lovely belle”*

**Paul Verlaine - Columbine**

