

The Côtes-du-Rhône appellation: Located in the southern part of the Rhone Valley, near Avignon, the first people to plant vines in the area were the Greeks and Romans. In 1650, the first regulations for quality and origin protection were established. In 1737, a royal decree from the King of France mandated that all barrels for sale be branded with the letters "C.D.R." The appellation gained further recognition in 1937 with its official establishment.

Creation of the appellation: 1937 | 84% red wines | 6% white wines | 10% rosé wines | 30 749 hectares of vines | 1 280 240 hl / year | Average yield 42 hl / hectare | 31% of exported production | Dry wines |



Grape varieties : 88% Viognier, 12% Roussanne, Clairette and Grenache blanc.

Terroir: Mediterranean climate. Different types of soils, made of sediments, granite and limestone.



Average of vines: 25 years.

Winemaking method: 70% directly pressed and 30% vinified with skin contact. Fermentation in stainless steel tanks with selected yeasts, and temperature controlled at 18°C.



Ageing: Ageing in stainless steel vats during 6 months.

Yearly production: 60 000 bottles.

Tasting notes:

Visual : Pale yellow.

Nose: The nose reveals fresh fruit flavors (apricot, melon) and dry nutty notes (almond), along with floral aromas (acacia).

Palate: begins with a burst of freshness and acidity, leading to a beautiful, fruit-driven finish.

Overall: Generous, tasty, marked by the aromatic of Viognier.



Drinking window: ready to drink and up to 4 years.

Service temperature: 8°C - 11°C.

Food pairings: Starters, seafood, cheeses.

