



Côtes du Rhône Organic wine - Terra

2023

"Pale straw colour with some green and a light gold hue. Delicate aromas of white flowers and spices. Round yet fresh on the palate ending with notes of white-flesh fruit such as peach and pear."



Vintage

The dry, mild weather in winter continued into spring. The rain arrived just as the buds began to open and the bunches started to form, delaying the cycle somewhat but still allowing the vines to enjoy magnificent flowering conditions. The vines coped well with the record heatwave in the second half of August. The harvest, which took place quite late, was still very hot and dry. The bunches harvested were perfectly healthy overall, with concentrated berries. To sum up, a late and generous 2023 vintage with a highly aromatic profile and lovely substance for fresh elegant whites.

Grape varieties

Grenache blanc, Viognier, Roussanne, Marsanne & Clairette

Terroir

A multiplicity of terroirs from the Rhône Valley has been selected to create a balanced style, full of nuances.

- In the north of the Gard, with filtering sandy soils giving very elegant and aromatic wines, depending on the grape variety.
- In the north of the Vaucluse, on a calcareous terroir bringing concentration and fat to the blend.
- In the south of the Gard, a clay-limestone soil provides smoothness and a touch of salinity.
- In the center and south of the Vaucluse, limestone and safre (compact sand) for the Marsanne and Roussanne grape varieties bring substance and minerality to the final blend.

Winemaking

The grape varieties are grown according to organic farming standards. Separate winemaking for each grape variety, a gentle, pneumatic pressing, a cold settling of the juice before fermentation at no more than 18°C (64°F). The wines remain on the fine lees with regular stirring during the first few weeks to stabilize aromas and protect from oxygen.

Service & food pairing suggestions

Delicious on its own. Enjoy with fish soup, a scallop risotto or chicken filet with creamy morels.
We recommend serving between 10° and 12° C (60° to 65°F).