



## Côtes du Rhône - Vallis

2021

"This fresh, well-balanced wine offers enticing aromas of white flowers along with white-flesh fruit notes of peach and pear that end in a long delicious finish."



### Vintage

The 2021 vintage enjoyed its share of climatic events, starting with frosts in April, periods of intense rain – then not enough – and cooler than average temperatures during the ripening cycle. This had the advantage of producing wines with plenty of freshness, good balance and moderate alcohol levels. A blessing amid recently very hot and ripe vintages.

### Grape varieties

60% Grenache blanc

### Terroir

The grapes are sourced from clay and particularly limestone vineyards in the Vaucluse and Gard regions of the Valley.

### Winemaking

Each grape variety is vinified separately to develop its own characteristics. Fermentation lasts 3 to 4 weeks and there is no malolactic fermentation performed so as to retain bright acidity. A small part is slightly oaked. After 6 months maturing, they are blended together.

### Service & food pairing suggestions

We recommend serving at between 10° and 12° C (60° to 65°F) on its own or with white meat dishes (veal, pork, chicken), seafood and summer salads.

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