



## Côtes du Rhône "Saint-François" - organic

2022

"Beautiful golden yellow colour. An exotic nose with aromas of citrus fruit and harlequin candy. Well-balanced on the palate, with a fresh finish of grapefruit."



### Vintage

A vintage with considerable sunshine in the Spring and Summer, similar to 2003. These conditions caused the vines to develop and ripen at a more accelerated pace. Flowering however took place relatively well and in good conditions. Welcome August rains stabilized the situation and allowed the harvest to take place between mid-August and mid-October. The result, from this atypical year, white wines ended up producing a very fine vintage, delicious and generous.

### Grape varieties

Grenache blanc, Viognier, Roussanne, Marsanne, Clairette

### Terroir

The grapes selected for the blend of our white Côtes du Rhône are selected from clay-limestone and clay soils in Vaucluse, Gard and Drôme areas.

### Winemaking

Harvested in the early morning to preserve the aromatic freshness of the grapes. Grapes are blended before pressing. Cold settling between 3 to 6°C followed by fermentation at low temperature (13-15°C). Ageing in vats during 6 months before bottling.

### Service & food pairing suggestions

Monkfish with confit lemons, Risotto with asparagus. Enjoy it cool, between 10°C to 12°C.