



LA SOLITUDE BLANC 2020, A.O.C. CÔTES DU RHÔNE



Blend

Clairette brings freshness with citrus zest, Viognier aromatic richness, roundness, Grenache notes of white flowers.

- Clairette 60%
- Viognier 30%
- Grenache blanc 10%

Winemaking and aging

The grapes are picked early in the morning and fully destemmed. The pressing is soft to extract only the most noble juices. The fermentation takes place in thermo-regulated stainless-steel vats. The malolactic fermentation is not wanted for this wine in order to preserve all the aromatic freshness. The wine is aged 6 months in vats on fine lees before being bottled.

Tasting notes

A nose of citrus and apricot along with with white flowers. A round and greedy mouth with a fresh and tasty finish.

Food pairing

Grilled fish, Asian cuisine such as yakitoris, tempuras, poke bowls. Can also be enjoyed as an aperitif.

Recommandations

- To be enjoyed within 3 years after the vintage.
- Serving temperature: 8° C.