



La Solitude Blanc 2024, A.O.C. Côtes du Rhône



Blend

This wine is a blend of 4 varietals : White Grenache brings the fruit notes, Roussanne the roundness and Viognier for the aromatic richness.

- 70% white Grenache
- 15% Roussanne
- 15% Viognier

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 white flowers and fresh fruits. A round and greedy mouth with peach notes, 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.