

Côtes-du-Rhône - Blanc - 2024

Les Champauvins



Terroir

Located in the area known as "Les Champauvins", close to Domaine Grand Veneur. The soils are clay-sand and limestone. They enable the white grape varieties to ripen slowly, thus preserving their excellent aromatic finesse.



Grape varieties

100% Viognier.



Winemaking

Hand-harvested, destemmed and crushed. Vinification in temperature-controlled stainless steel vats (12°C).

Early bottling 4 months after harvest.



Organoleptic examination

Bright, limpid pale yellow color. Intense, delicate nose of floral and white-fleshed fruit aromas. Fresh, mineral and airy on the palate. White peach and pear aromas are the most expressive. The fruity characters are long-lasting, evolving into notes of apricot after a few hours' aeration. A great Viognier, conceived and produced with finesse and freshness in mind.



Serving suggestions

From 1 to 3 years.

Ideal as an aperitif, with oysters, asparagus and goat's cheese. Serve at a temperature of 10°C.

Contains sulfites

