

Côtes du Rhône Organic wine - Terra

2022

"Pale straw colour with some green and a light gold hue. Delicate aromas of white flowers and spices. Round yet fresh on the palate ending with notes of white-flesh fruit such as peach and pear."



Vintage

A vintage 2022 with considerable sunshine in the Spring and Summer. These conditions favoured an accelerated development and ripening of the grapes. Flowering took place relatively well and in good conditions. Welcome August rains stabilized the situation and allowed the harvest to stretch between mid-August and mid-October. The result, from this atypical year, is white wines with flattering and generous profiles.

Grape varieties

Grenache blanc, Viognier, Roussanne, Marsanne & Clairette

Terroir

A mutiplicity of terroirs from the Rhône Valley has been selected to create a balanced style, full of nuances.

- In the north of the Gard, with filtering sandy soils giving very elegant and aromatic wines, depending on the grape variety.
- In the north of the Vaucluse, on a calcareous terroir bringing concentration and fat to the blend.
- In the south of the Gard, a clay-limestone soil provides smoothness and a touch of salinity.
- In the center and south of the Vaucluse, limestone and safre (compact sand) for the Marsanne and Roussanne grape varieties bring substance and minerality to the final blend.

Winemaking

The grape varieties are grown according to organic farming standards. Separate winemaking for each grape variety, a gentle, pneumatic pressing, a cold settling of the juice before fermentation at no more then 18°C (64°F). The wines remain on the fine lees with regular stirring during the first few weeks to stabilize aromas and protect from oxigen.

Service & food pairing suggestions

Delicious on its own. Enjoy with fish soup, a scallop risotto or chicken filet with creamy morels.
We recommend serving between 10° and 12° C (60° to 65°F).