

Côtes du Rhône Organic wine - Terra

"A beautiful pale colour with golden highlights. A seductive nose with aromas of white flowers enhanced by a hint of melon and a touch of almond paste. These aromas are confirmed on the palate, with a fine balance between roundness and freshness and a long finish."



Vintage

2025 offers a vintage with a distinctive personality, in a year of intense climatic contrasts. Despite lower yields, the concentration and aromatic finesse achieved are remarkable. The periods of heat brought beautiful ripeness, while the late summer rains preserved freshness. The result: balanced, expressive and promising wines. A vintage that will appeal to both enthusiasts and professionals alike with its generosity and brilliance.

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

Harvested in the early morning to preserve their aromatic potential. The grape varieties are pressed and vinified separately.A cold settling of the juice between 3 and 6°C followed by alcoholic fermentation at low temperature (13–15°C). The wine is aged for six months in vats, then blended before bottling.

Service & food pairing suggestions

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