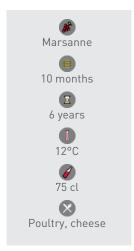


Le vin ensemble!



## 2021

# **OUR ESTATE WINES**



## ITS ORIGIN

This blend of Marsanne and Roussanne, is made from selection of old plots located on silty-clayey soil from old and pebbly high terraces of the Rhône.

## WINEMAKING

Hand-picked, the wine is vinified in large wood barrels of 600 litres called "demi-muids". The alcoholic and malolactic fermentations are slowly done to preserve aromas. The maturation in "demi-muids" lasts 10 months.

## ITS CHARACTER

Beautiful pale silver colour with golden reflection, this wine has a spicy and buttered nose. The first taste shows a powerful and straight attack, plenty of aromas as spiciness and butter. Great and long finish.

#### **FOOD PAIRING**

To pair with cheeses like Picodon or an old and matured Livarot. Notes Blanches can be poured also with chicken supreme and ceps.