

TASTING NOTES

An energetic white wine with fresh notes of pomelo, hawthorn and orchard fruits. The color of Honeysuckle is clear and limpid.

The first nose is very mineral and lemony. The wine then opens with delicate aromas of white-fleshed fruits (pears, white peaches, etc.)

On the palate, the saline attack of the Clairette brings a clear liveliness which balances the blend of Roussanne and Grenache Blanc, whose gourmet notes structure the wine with an elegant roundness. The finish reveals beautiful bitterness and a prominent iodized length.

To be enjoyed on its own, as an aperitif, with shellfish, ceviches, green asparagus or finely seasoned Thai cuisine dishes. Drink within 2/3 years.

GRAPE VARIETIES

Clairette (50%)
Roussanne (25%)
Grenache Blanc (25%)

TERROIR

Loess on limestone and sandstone rock.
Vineyard planted on Eastern slopes, at an average altitude of 250 m

IN THE VINEYARD

Certified organic agriculture
Gentle pruning respecting sap flows
Use of natural composts
Green manures
Strict debudding

IN THE WINERY

Manual harvesting and manual grape sorting
Slow pressed
Indigenous yeasts
Blocked malolactic fermentation

MATURING

6 month aging on fine lees in concrete tanks
Bottled and stored in our winery at constant temperature until shipment

LES CHÈVREFEUILLES

WHITE

2022

CÔTES DU RHÔNE



- OUT OF STOCK -

