

## TASTING NOTES

The white Eglantiers cuvée offers a nose reminiscent of the Réméjeanne scrubland.

It opens with notes of freshly cut meadow herbs and floral notes.

On the palate, the wine is ample and complex, revealing a delicate vanilla aroma; supported by a very pleasant salinity, a limestone minerality and a lively tension. The finish is airy and elegantly bitter.

Serve during a meal, with lightly creamed fish, small spring vegetables, and a nice hard cheese.

Drink within 3/5 years.

## GRAPE VARIETIES

Roussanne (80 %)

Bourboulenc (20%)

## 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

Fermentation in 1800 l. foudre oak casks

Blocked malolactic fermentation

## MATURING

Aged 1 year with fine lees, in foudre oak casks Stockinger

Bottled and stored in our winery at constant temperature until shipment

# LES ÉGLANTIERS

WHITE

2023

CÔTES DU RHÔNE

