LES ARBOUSIERS

WHITE

2024

CÔTES DU RHÔNE

TASTING NOTES

This wine with pale yellow reflections has a very expressive, clean and elegant nose with notes of yellow apricot and minerality.

On the palate, the minerality is softened by delicate sunny roundness. However, the wine is structured by its tension, which we find in a very long finish with saline and yellow apricot notes.

Serve as an aperitif or to accompany sea urchins, rock fish, roasted white meat, grilled summer vegetables.
We recommend to consume the wine within 3 to 6 years.

GRAPE VARIETIES

Clairette (30%)
Roussanne (30 %)
Bourboulenc (20%)
Grenache blanc (10%)
Marsanne (10%) .

TERROIR

Loess on limestone and sandstone rock.
Vineyard planted on Eastern slopes, at an average altitude of 220 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 concrete tanks
Blocked malolactic fermentation

MATURING

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

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