

TASTING NOTES

A mineral nose from the Clairette enhanced by the Roussanne witch adds florals notes.

The palate is crisp and lemony. A lovely energy gives the wine good length.

This makes it versatile for pairing with asparagus, fish, shellfish, and more.

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

LES CHÈVREFEUILLES

2025

WHITE

CÔTES DU RHÔNE

