

TASTING NOTES

The white Églantiers 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

Sand 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

1 2 months aging on fine lees in a 18 hL foudre oak casks
Bottled and stored in our winery at constant temperature until shipment

LES ÉGLANTIERS

2023

WHITE

CÔTES DU RHÔNE

