



DE LAS

Grands Vins de la Vallée du Rhône

WHITE CÔTES DU RHÔNE SAINT-ESPRIT

Appellation

- The vineyard covers about 40,000 hectares/98,800 acres (within 6 French “départements”).
- The climate is Mediterranean and bears the stamp of the “Mistral”. This strong wind results from a difference in atmospheric pressures between the northern and southern parts of the Rhône valley. It is beneficial to the vine’s growth. The region is also marked by seasonal rains, and hot, very sunny weather in the summer months.

Characteristics

- “*Saint-Esprit*” is a blend of all the ingredients coming from the right bank of the Rhône.
- Average production : 60,000 bottles (75 cl.) per year.
- Grape varieties : Grenache blanc 70%, Clairette 10%, Bourboulenc 10%, Viognier 10%.

Wine making

After pressing and cold settling for a period of 24 hours, the musts are racked and fermented in stainless steel tanks at maximum temperature of 65°F (18°C).



Maturing

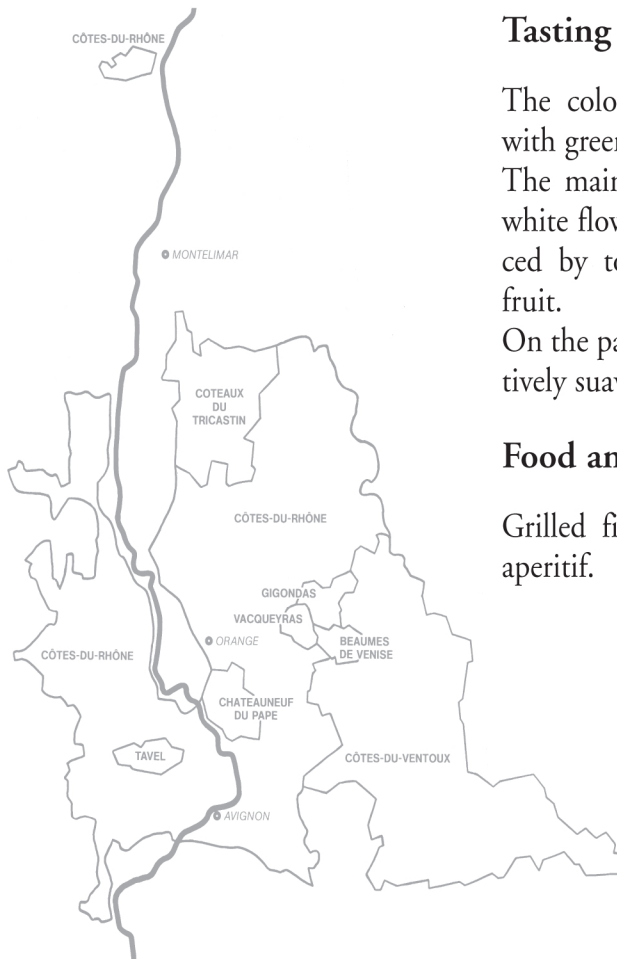
Malolactic fermentation is avoided, in order to preserve natural balance and freshness in the wine, so to enhance its finesse. The blend is then stored in stainless steel tanks until bottling. Prior to the bottling, the wine is lightly fined and filtered, to ensure perfect stability.

Tasting notes

The colour has a golden straw hue with green tinges. The main aromas are reminiscent of white flowers and yellow fruit, enhanced by touches of exotic and citrus fruit. On the palate, the wine is alert, seductively suave and fresh.

Food and Wine affinities

Grilled fishes, river games, or as an aperitif.



MAISON FONDÉE EN 1835