

Côtes-du-Rhône

White



Grapes

60% Clairette, 40% Viognier

Terroir

Village of Piégon, the vineyard is located at 350 meters altitude on a sandy and gravelly soil, aged of around 30 years old.

Viticulture

We use ancient practices to cultivate our vineyard in order to respect the vines and the environment, such as 'chaussage' and 'déchaussage' of the vineyard, mechanical weeding according to moon cycles and the "cordon de Royat" pruning. Use of organic fertilizer and lavender straw compost.

Vinification

Mechanical harvest early in the morning, cold pressing, clarification and low temperature fermentation between 15 and 18°C, ageing in stainless steel vat during 6 months.

Annual production

2 200 bottles

Tasting notes

The color is a brilliant pale yellow with silvery shades. The wine is fruity and delicate, with white flower and exotic aromas.

Tasting suggestion

Will perfectly accompany the aperitif, grilled vegetables, summer salad, shellfish as well as fresh goat cheese.

Serve between 10 and 12°C, open a few minutes before tasting. Can be drunk as of now.



Domaine La Fille des Vignes - Famille Tailleux et Filles

Plaine de Rouvière - 26110 Piégon

06 50 61 28 10

domainelafilledesvignes@gmail.com

www.domainelafilledesvignes.com

