

WHITE CÔTES-DU-RHÔNE SAINT-ESPRIT



DE LAS
Vignobles de la Vallée du Rhône

APPELLATION

WHITE CÔTES-DU-RHÔNE

VINEYARDS : the vineyard covers about 41,200 hectares/101,764 acres (within 6 French "départements"). White wine production represents approximately 3% of the total volume produced: 50,000 hl (555,555 cases).

CLIMATE : The climate is Mediterranean and bears the stamp of the "Mistral" wind. 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, exceptionally sunny weather in the summer months.

CHARACTERISTICS

The "Saint-Esprit" is a blend of wines whose fruits mainly come from the right bank of the Rhône. Average production: 15,000 bottles (75 cl.) per year. Grape variety : Grenache blanc, Clairette, Bourboulenc and Viognier are the main varieties of the blend.

WINE MAKING

After pressing and cold settling for a period of 24 hours, the musts are racked and fermented in temperature controlled stainless steel tanks at maximum temperature of 64°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 wine is then stored in stainless steel tanks until bottling. Prior to bottling, the wine is lightly fined and filtered, in order to provide it with the 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 PAIRING

Grilled fish, waterfowl, or as an aperitif.

