







HÉRITAGES CÔTES DU RHÔNE WHITE DRY STILL 2021 (HVE) 75CL

Our Côtes du Rhône Héritages is a product of our hundred-year-old expertise and the finest of the Rhône terroirs. A wine with a nice bouquet of white peaches and pears with note of acacia flowers. It is fresh, ample and round on the palate.



VINEYARD

Plot selection exclusively on the right bank of the Rhône, the hillsides of Avignon and the slopes of Roquemaure in the heart of the Southern Rhône Valley.

TYPE OF SOIL

Pebble terraces, calcareous clay slopes, sand, gravel and loess terraces.

VINIFICATION

Direct pressing - Moderately cold settling (6-8 °C) for 24 to 48 hours. Slow fermentation at a controlled temperature to preserve the aromas and ensure a wonderful complexity - malolactic fermentation is not carried out to keep the freshness.

AGEING

Vatted on the lees for 4 months to build" the palate and create roundness."

TASTING

APPEARANCE: Light and crystalline, very pure with discreet green reflections. NOSE: Aromas of white peach, pear and acacia flowers. MOUTH: A wine of great freshness, ample and round in the mouth.

FOOD PAIRINGS

Wonderful with sole meunière, bass carpaccio with capers and poultry.

MEDALS

Lyon Competition - Silver Medal; IWC Competition - Bronze Medal

LABELS AND CERTIFICATIONS

HVE

SERVICE ADVICE

Serve between 8-12°C.







