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CÔTES DU RHÔNE



TERROIR

Age of the vines : 20-60 years
The vines are located on some sandy filtering soils, on the slopes at the back of the Mount Génies, giving some finesse and delicacy to the wines.



WINEMAKING

Direct pressing. Cold settling then alcoholic fermentation at controlled temperature in tank and barrel.



SERVICE

Best served at 8-10°C. To be paired with zucchini fondant with saffron & cheese or Camargue tart, rice crust, brandade, black olives & Fresh tomato topping.



GRAPE VARIETES



- 50% Grenache blanc
- 20% Clairette
- 10% Roussanne
- 20% Viognier

TASTING



Nose : delicately floral and fruity with some distinctive citrus, verbena, and white peach notes.

Palate : floral and balanced finish.

AGING POTENTIAL



Ready to drink.