



2020 LA SOLITUDE BLANC

A.O.C. CÔTES-DU-RHÔNE



Blend

Clairette brings freshness with citrus zest, Viognier aromatic richness, roundness, Grenache notes of white flowers.

- Clairette 60%
- Viognier 30%
- Grenache blanc 10%

Winemaking and aging

- The grapes are picked early in the morning and fully destemmed.
- The pressing is soft to extract only the most noble juices.
- The fermentation takes place in thermo-regulated stainless-steel vats.
- The malolactic fermentation is not wanted for this wine in order to preserve all the aromatic freshness.
- The wine is aged 6 months in vats on fine lees before being bottled.

Tasting notes

- A nose of citrus and apricot along with white flowers.
- A round and greedy mouth with a fresh and tasty finish.

Food pairing

- Grilled fish, Asian cuisine such as yakitoris, tempuras, poke bowls.
- Can also be enjoyed as an aperitif.

Recommendations

- To be enjoyed within 3 years after the vintage.
- Serving temperature: 8° C.

