

DOMAINE PÉLAQUIÉ



COTES DU RHONE BLANC



BLENDING

Clairette, Grenache blanc, Roussanne

SOIL

Sandy and clayey slopes, with fossilized sediments.
Northern exposure.

WINE-MAKING PROCESS

Grape varieties are harvested at optimal ripeness and vinified separately. After pressing and settling, the alcoholic fermentation takes place in thermo regulated tanks with a low temperature control (17°C) during 3-4 weeks. Before blending, the wine is aged on fine lees for 3-4 months

TASTING

Beautiful and brilliant color. Intense and fine nose with flower flavours. Full and long in mouth, with a fruity and fresh finish. Ideal during aperitif and with seafood.