

# DOMAINE PÉLAQUIÉ



## COTES DU RHONE VILLAGES LAUDUN BLANC



### BLENDING

Clairette, Grenache blanc, Viognier, Roussanne, Marsanne, Bourboulenc

### 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 3-5 weeks. Before the blending, the wine is aged on fine lees for 3-4 months.

### TASTING

Beautiful brilliant and golden color. Intense and fine nose with flavours of white fruit and flowers. Full and long in mouth, it is well-balanced between freshness and volume. Ideal during aperitif and with cooked fish.